Kitchen Talk

NINNEKAH EH MEMBER WINS STATE HOMEMAKER AWARD

By Nancy Calhoun Kelley
Chickasha Daily Express

Mrs. Mike (Barbara) Thomas of Ninnekah earned a first time honor for the Grady County Extension Homemakers when she was named "Homemaker of the Year" for the state of Oklahoma at the 1984 annual state council meeting held on the campus of Oklahoma State University, Stillwater.

It's been busy for Mrs. Thomas since she first joined the Ninnekah Group in the 1960's. She credits her mother-in-law, the late Valti Thomas of Ninnekah, with offering her support and encouragement in her club work and for caring for the children while she served on the national level. When her husband, Mike, moved to Temple to begin a veterinarian practice, she became a member of the Friendship E.H. Group and was active in Cotton County before returning to the Ninnekah area in 1981 where her husband practices veterinarian medicine and assists his father with farming.

The Ninnekah Group was not the first to recognize her service. Mrs. Thomas was also county "Homemaker of the Year" in Cotton County. In addition to her other activities while living in Temple, she served on the Cotton County Historical Society Board of Directors which published a history book, a $70,000 project, and served on the chamber of commerce board and the Community Chest Board.

Mrs. Thomas has assumed leadership roles in Extension Homemakers on the national, state, district, county and local levels. She helped start the Grady County Housing Tour and is the 1984 county president of the Grady County 4-H Parents and Leaders Association and advisor for the Ninnekah Senior Club. She has served as E.H. Southwest District Representative and on state and national committees.

Her daughter, Michele, is a senior at Oklahoma State University, and her son, Joe, is a sophomore at Ninnekah.

EQUIVALENT, WEIGHTS AND MEASURES

3 teaspoons = 1 tablespoon
2 tablespoons = ⅛ cup
4 tablespoons = ¼ cup
8 tablespoons = ½ cup
16 tablespoons = 1 cup
5 tablespoons = 1 teaspoon + ⅓ cup
12 tablespoons = ¾ cup
4 oz. = ½ cup
8 oz. = 1 cup
16 oz. = 1 pound
1 oz. = 2 tablespoons fat or liquid
2 cups fat = 1 pound
2 cups = 1 pint
2 cups sugar = 1 pound
⅝ cup = ½ cup + 2 tablespoons
⅞ cup = ¾ cup + 2 tablespoons

c. = cup
t. = teaspoon
T. = Tablespoon
qt. = quart
pt. = pint
lb. = pound
° = Degree
F. = Fahrenheit

Baking powder
1 cup = 5½ ozs.

Cheese, American
1 lb. = 2⅔ cups cubed

Cocoa
1 lb. = 4 cups ground

Coffee
1 lb. = 5 cups ground

Corn meal
1 lb. = 3 cups

Cornstarch
1 lb. = 3 cups

Cracker crumbs
23 soda crackers = 1 cup
15 graham crackers = 1 cup

Cream
1 c. unwhipped cream = 2 c. whipped cream

Eggs
1 egg = 4 tbsps. liquid
4 to 5 whole = 1 cup
7 to 9 whites = 1 cup
12 to 14 yolks = 1 cup

Flour
1 lb. all-purpose = 4 cups
1 lb. cake = 4½ cups
1 lb. graham = 3½ cups

Lemons, juice
1 medium = 2 to 3 tbsps.
5 to 8 medium = 1 cup

Lemons, rind
1 lemon = 1 tbsp. grated

Oranges, juice
1 medium = 2 to 3 tbsps.
3 to 4 medium = 1 cup

Oranges, rind
1 = 2 tbsps. grated

Gelatin
3¼ oz. pkg. flavored = ½ cup
¼ oz. pkg. unflavored = 1 tbsp.

Shortening or Butter
1 lb. = 2 cups

Sugar
1 lb. brown = 2½ cups
1 lb. cube = 96 to 160 cubes
1 lb. granulated = 2 cups
1 lb. powdered = 3½ cups

OVEN TEMPERATURE CHART

Slow ..... 250° to 325° F.
Moderate ..... 325° to 400° F.
Hot ..... 400° to 450° F.
Very Hot ..... 450° F. and above

CAN SIZE CHART

8 oz. can or jar	1 cup
10½ oz. can	1¼ cup
12 oz. can (Vacuum)	1½ cup
14-16 oz. or No. 300 can	1¾ cup
16-17 oz. can or jar or No. 303	2 cups
1 lb. 4 oz. or 1 pt. 2 fl. oz., or No. 2 can or jar	2½ cups
1 lb. 13 oz. can or jar or No. 2½ can or jar	3½ cups
1 qt. 14 fl. oz. or 3 lb. 3 oz. or 46 oz. can	5¾ cups
6½ to 7½ lb. or No. 10 can	12-13 cups

SUBSTITUTIONS
MISSING AN INGREDIENT. . .

IF RECIPE CALLS FOR:	YOU MAY USE:
1 teaspoon baking powder	½ teaspoon cream of tartar plus ¼ teaspoon soda.
1 sq. unsweetened chocolate	3 tablespoons cocoa plus 1 tablespoon margarine.
1 tablespoon cornstarch	2 tablespoons flour or 1 tablespoon tapioca.
1 whole egg (thickening or baking)	2 egg yolks plus 1 tablespoon water.
1 cup cake flour	1 cup all-purpose flour minus 2 tablespoons.
1 cup self-rising flour	1 cup all-purpose flour plus 1 teaspoon baking powder and ½ teaspoon salt.
Milk and baking powder for baking	Equal amount of sour milk plus ½ teaspoon soda per cup. (Each ½ teaspoon soda with 1 cup sour milk takes the place of 2 teaspoons baking powder and 1 cup milk.
1 cup sour milk or buttermilk	1 tablespoon vinegar or lemon juice plus enough milk to make 1 cup (let stand 5 min.)
1 cup sour cream	1 tablespoon lemon juice plus evaporated milk to equal 1 cup.
1 cup yogurt	1 cup buttermilk
1 cup honey	1¼ cups sugar plus ¼ cup liquid
1 cup brown sugar	1 cup granulated sugar
1 cup sugar	1 cup honey minus ¼ cup liquid in recipe (caution replace only ½ the sugar in recipe.)
1 tablespoon fresh herbs	⅓ to ½ teaspoon dried herbs
Sweetened condensed milk	Mix in blender 1 cup instant milk, ⅔ cup sugar, ⅓ cup hot water, 2 tablespoons melted margarine. This equals 1 (15 oz.) can of sweetened condensed milk.

Quantity Cooking

FOOD	25 Servings	50 Servings	100 Servings
Meat, Poultry or Fish			
Beef and veal (roasted)	10 lbs.	20 lbs.	40 lbs.
Fish, large whole	3 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7½ lbs.	15 lbs.	30 lbs.
Ham (roasted)	10 lbs.	15 lbs.	30 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Meat Loaf	5 lbs.	9 lbs.	18 lbs.
Pork Rib Roast	10 lbs.	18 lbs.	36 lbs.
Pork Chops and Veal Cutlets	9 lbs.	15 lbs.	30 lbs.
Turkey or Chicken (roasted)	16 lbs.	25 to 35 lbs.	50 to 75 lbs.
Sandwiches			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ lb.	¾ to 1 lb.	1½ lbs.
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ qts.	2½ or 3 qts.	5 to 6 qts.
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Salads, Casseroles			
Potato Salad	4¼ qts.	2½ gals.	4½ gals.
Scalloped Potatoes	4½ qts. or 1, 12" x 20" pan	8½ qts.	17 qts.
Spaghetti	1¼ gals.	2½ gals.	5 gals.
Baked Beans	¾ gal.	1¼ gals.	2½ gals.
Jello Salad	¾ gal.	1¼ gals.	2½ gals.
Lettuce (large heads for salad cups)	4 heads	6 heads	12 heads
Salad Dressing (any kind)	1 pt.	1 qt.	2 qts.
Vegetables			
Beets (fresh)	5 lbs.	10 lbs.	20 lbs.
Beets (canned)	1 No. 10	2 No. 10	4 No. 10
Cabbage (shredded for salad)	5 lbs.	10 lbs.	20 lbs.
Carrots (cooked)	6 lbs.	12 lbs.	24 lbs.
Corn (canned)	3 No. 2	1 No. 10	2 No. 10
Corn (frozen)	3 40-oz. pkgs.	5 40-oz. pkgs.	10 40-oz. pkgs.
Peas (fresh)	18 lbs.	35 lbs.	70 lbs.
Peas (frozen)	3 40-oz. pkgs.	5 40-oz. pkgs.	10 40-oz. pkgs.
Sweet Potatoes (canned)	1 No. 10	2 No. 10	4 No. 10
Sweet Potatoes (fresh, served candied)	7 lbs.	12 lbs.	24 lbs.
Tomatoes (scalloped)	1 No. 10	2 No. 10	4 No. 10

Quantity Cooking

FOOD	25 Servings	50 Servings	100 Servings
Miscellaneous			
Butter (in squares)	½ lb.	1 lb.	2 lbs.
Crackers	1½ lbs.	3 lbs.	6 lbs.
Cream for Coffee	1½ pts.	3 pts.	6 pts.
Cream for Whipping	1 pt.	1 qt.	½ gal.
Jam or Preserves	1½ pts.	1½ qts.	3 qts.
Rolls	4 doz.	8 doz.	16 doz.
Soup	1½ gals.	3 gals.	6 gals.
Beverages			
Coffee	½ lb. and 1½ gal. water	1 lb. and 3 gals. water	2 lbs. and 6 gals. water
Tea	½ lb. and 1½ gal. water	1/6 lb. and 3 gals. water	⅓ lb. and 6 gals. water
Lemonade	10 to 15 lemons 1½ gal. water	20 to 30 lemons 3 gals. water	40 to 60 lemons 6 gals. water
Desserts			
Cake	1, 10" x 12" sheet cake 1½, 10" layer cake	1, 12" x 20" sheet cake 3, 10" layer cake	2, 12" x 20" sheet cake 6, 10" layer cake
Ice Cream (Brick)	3¼ qts.	6½ qts.	12½ qts.
Ice Cream (Bulk)	2¼ qts.	1¼ gals.	2½ gals.
Watermelon	37½ lbs.	75 lbs.	150 lbs.

A Guide For Spices and Seasonings

Spice	Use
Allspice, whole	Pickling, gravies, consomme, boiled fish and meat, eggplant, tomatoes, baked beans.
Allspice, ground	Baked products, puddings, relishes, some fruit preserves, gravies.
Anise Seed, whole or ground	Coffee cakes, sweet rolls, cookies, candies.
Basil, whole or ground	tomato juice, beef stew, chicken, tomatoes, lima beans, peas, French dressing.
Bay Leaves (Laurel)	Pickling, stews, soups, roast beef, beets, tomatoes, kidney beans, string beans, eggplant.
Caraway Seed, whole or ground	Rye bread, sprinkled over pork, liver or kidney before cooking.
Cardamon (Cardamum)	Pickling, flavoring in coffee cakes, Danish pastry, curries, and soups.
Celery Seed, whole or ground	Pickling, salads, fish, salad dressings, cream cheese spread, ham spread, beef stew, meat loaf, croquettes, cabbage, cauliflower, onions, cole slaw.
Cayenne Pepper	Lima beans, meats, fish, sauces, Mexican dishes.
Chili Powder	Chili con carne, tamales, shell fish and oyster cocktail, sauces, cooked eggs, kidney beans, Spanish rice, meat sauces, gravies.
Cinnamon, ground	Puddings, pastry, rolls.
Cassiabuds	Pickling, preserving, stewed fruits.
Cloves, whole	Baked products, desserts, cranberry juice, tomato soup, Mulligatawny soup, pot roast, boiled beef, beets, onions, sweet potatoes, tomato sauce, tomato aspic.
Coriander, whole or ground	Pickling, curries, baked products.
Cumin (Cumino), whole	Mexican cookery, sausages, stews, soups. (Ingredient of curry and chili powder.)
Curry Powder	Mulliagatawny soup, lamb, veal stew, chicken, rice dishes, fish.
Dill Seed, whole or ground	Pickling, sauerkraut, cabbage, cauliflower, turnips.
Fennel Seed	Italian and Swedish cookery.

A Guide For Spices and Seasonings (Cont'd)

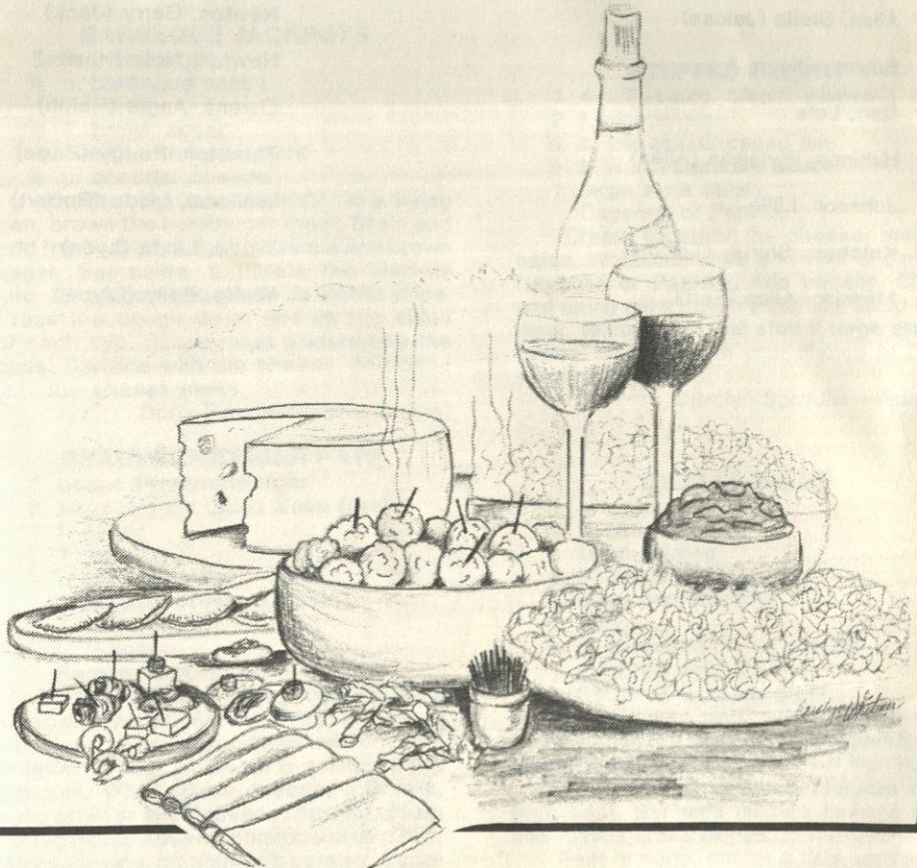
Spice	Use
Ginger, whole	Pickling, beverages.
Ginger, ground	Baked products, barbecue sauce, pear salad.
Horseradish	Sauces, relishes.
Mace, ground	Fish, fish sauces, pickling, preserving, baked products, pastries, tomato juice.
Marjoram, leaf or ground	Soups, stews, sausage, lamb, tomatoes, Swiss chard, spinach, peas, cottage cheese, French dressing.
Mint Leaves	Peas, lamb, iced tea, sauces.
Mustard Seed, whole	Pickling, salad garnish.
Mustard Seed, ground	Salad dressings, sauces, baked beans, sandwich fillings.
Nutmeg, ground	Sauces (dessert), chicken, sweet potatoes, spinach, cauliflower, baked products, puddings, eggnog.
Oregano Leaves (Mexican sage)	Pork (ingredient of chili powder).
Paprika	Fish, salad dressing, garnishes, corn, stews.
Peppercorn (white and black)	Pickling, soups, meats.
Pepper, ground (white and black)	Meat, sauces, gravies, vegetables
Poppy Seed	Cake, cookies, topping for breads.
Rosemary Leaves	Italian sauces, Italian dishes.
Sage, leaf or ground	Stuffing, sausage, cheese, soup, sauces.
Saffron	Baked products, special dishes.
Savory Leaves	Poultry, meat.
Sesame Seed	Rolls, breads.
Thyme, leaf or ground	Stews, meat loaf, soups, stuffing.
Tarragon Leaves	Vinegar, dressing, pickles, sauces, mustard.
Turmeric, ground	Ingredient of curry powder, coloring for condiments.

Measurements For Before and After

How much bacon does it take to get ½ cup, cooked and crumbled? How many apples should you buy for a pie? Will a pound of coffee be enough for your party? Questions like these have puzzled even the most experienced cook. Here is a list of commonly used foods, measured before and after for your convenience.

Ingredient	Amount Before Preparation	Amount After Preparation
Apples	3 medium	3 cups sliced
Bacon	8 slices cooked	½ cup crumbled
Bananas	3 medium	2½ cups sliced or about 2 cups mashed
Biscuit mix	1 cup	6 biscuits
Bread	1 pound loaf	12 to 16 slices
	1½ slices	1 cup soft crumbs
Cabbage	1 pound head	4½ cups shredded
Carrots	1 pound	3 cups shredded
Cheese, American or Cheddar	1 pound	4 to 5 cups shredded
Coffee	1 pound	about 40 cups perked
Corn	2 medium ears	1 cup kernels
Crab, in shell	1 pound	¾ to 1 cup flaked
Crackers		
chocolate wafers	19 wafers	1 cup crumbs
graham crackers	14 squares	1 cup fine crumbs
saltine crackers	28 crackers	1 cup finely crushed
vanilla wafers	22 wafers	1 cup finely crushed
Cream, whipping	1 cup (½ pint)	2 cups whipped
Dates, pitted	1 pound	2 to 3 cups chopped
Eggs	5 large	1 cup
whites	8 to 11	1 cup
yolks	12 to 14	1 cup
Green pepper	1 large	1 cup diced
Lettuce	1 pound head	6¼ cups torn
Lemon	1 medium	2 to 3 tablespoons juice and 2 teaspoons grated rind
Lime	1 medium	1½ to 2 tablespoons juice
Macaroni	1 cup	2¼ cups cooked
Mushrooms	3 cups raw (8 ounces)	1 cup sliced cooked
Noodles	3 cups	3 cups cooked
Nuts, shelled		
almonds	1 pound	3¼ cups chopped
peanuts	1 pound	2 to 3 cups nut meats
pecans	1 pound	4½ to 5 cups halves
walnuts	1 pound	4 cups chopped
Oats, quick-cooking	1 cup	1¾ cups cooked
Onion	1 medium	½ cup chopped
Orange	1 medium	⅓ cup juice and 2 tablespoons grated rind
Peaches	4 medium	2 cups sliced
Pears	4 medium	2 cups sliced
Potatoes, white	3 medium	2 cups cubed cooked or 1¾ cups mashed
sweet	3 medium	3 cups sliced
Rice, long-grain	1 cup	3 to 4 cups cooked
pre-cooked	1 cup	2 cups cooked
Shrimp, raw in shell	1½ pounds	2 cups (¾ pound) cleaned, cooked
Spaghetti	7 ounces	about 4 cups cooked
Strawberries	1 quart	4 cups sliced

Appetizers



ALEX

Our main projects are helping in our community and the 4-H and youth programs. Our group has cooked and served the All-Sports and Junior-Senior banquets at the Alex School for the past three years. Several of our members are, or have been, 4-H leaders, Brownie leaders and Scout leaders.

The Alex Extension Homemakers have tied for Second Place several times at the county fair, but in 1983 they took top honors, winning Grand Champion in the Homemakers Exhibits.

MEMBERS

Allen, Stella (James)

Bowen, Olean

Carr, Lola

Huffines, Wytawna (Allen)

Johnson, Lillie

Ketchum, Shirley (Tommy)

Manning, Alice (Earl)

Newton, Gerry (Jack)

Newton, Nola (Homer)

Owens, Angie (Ralph)

Thurston, Peggy (Page)

Williams, Linda (Robert)

Wolfe, Linda (Lynn)

Wolfe, Polly (Clyde)

Appetizers

ARTICHOKE BALLS

2 cloves of garlic, pureed
2 T. olive oil
2 8-ounce cans artichoke hearts, drained and mashed
2 eggs, slightly beaten
½ c. grated Parmesan cheese
½ c. Italian Bread crumbs

Saute garlic in oil. Add artichokes and eggs and cook over low heat about 5 minutes, stirring constantly. Remove from heat and add crumbs and cheese. Roll into individual balls, using about 1 t. mixture for each; roll in mixture of crumbs and cheese. Chill until firm. Yield: 4 dozen.

Carolyn Spradlin—Pioneer

BARBEQUE JACKPOTS

¾ lb. hamburger
½ c. barbeque sauce
1 T. onion
2 T. brown sugar
1 can Big Flaky biscuits
¾ c. cheddar cheese

Preheat the oven to 400°. In a frying pan, brown the hamburger meat. Drain and add the barbeque sauce, onions and brown sugar. Set aside. Separate the biscuits into 10 pieces and place in muffin cups. Press the dough down and up the sides of each cup. Spoon meat mixture into the cups. Sprinkle with the cheese, and bake until the cheese melts.

Doris Belecek—Blue Bonnet

BRAUNSCHWEIGER PATE

1 pound Braunschweiger
2 pkgs. Lipton Onion Soup (dry)
1 t. sugar
5 T. water
1 t. garlic powder
1 8-oz. pkg. cream cheese
3 T. milk
½ t. Tabasco
Parsley (optional)

Mash Braunschweiger. Combine soup, sugar and water. Add to Braunschweiger and blend thoroughly. Form mixture into an igloo shape, place on a serving plate and chill. Whip cream cheese, add milk, garlic powder and Tabasco. Spread cream cheese mixture over Braunschweiger. Chill. Before serving, garnish with parsley. Serve with crackers or Melba rounds.

Carolyn Spradlin—Pioneer

MOTHER'S STUFFED CELERY

1 8-oz. pkg. Philadelphia cream cheese
1 large can deviled ham
½ c. finely chopped walnuts
1½ quarts celery sticks (dry)

Soften cream cheese, add deviled ham and blend well. Stir in finely chopped walnuts. Cut celery in 2-inch lengths. Stuff with cream cheese stuffing, and chill until serving.

Gerry Newton—Alex

STUFFED CELERY

Select the crisp, white center stalks of celery. Wash with a brush. Fill with a highly flavored cheese, creamed until smooth. Add mayonnaise. Beat until fluffy. Chill.

Mary Hedger—Blue Bonnet

STUFFED CELERY

1 4-ounce pkg. cream cheese
2 t. mayonnaise
½ c. pecans, chopped fine
½ t. Worcestershire sauce
1 large stalk celery
Cayenne or Paprika

Cream together the cheese, mayonnaise, Worcestershire and your choice of Cayenne or Paprika. Add pecans. Clean and string celery before stuffing, using only inner, tender ribs. Will stuff 2 large stalks celery. Sprinkle with your choice of Cayenne or Paprika.

Carolyn Spradlin—Pioneer

CHEESE BALLS

½ c. water
⅛ T. salt
Dash nutmeg
2 T. butter or margarine
½ c. all purpose flour
2 eggs
⅓ c. shreaded Swiss cheese
1 c. sliced almonds
Salad oil for deep frying

Place water, salt, nutmeg and butter or margarine in a two quart saucepan. Bring mixture to a full rolling boil over high heat.

Add flour all at once. Remove pan from heat. Stir until mixture forms a ball and leaves sides of pan.

Beat in eggs, one at a time, until mixture is smooth and shiny. Add cheese and stir until blended.

(Continued Next Page)

Drop mixture by teaspoons into almonds in a shallow pan. Roll to coat evenly and shape each into a ¾ in. ball. Place on waxed paper and let stand 10 to 15 minutes.

Pour oil to the depth of 1½ to 2 in. into a deep, heavy frying pan or electric skillet. Heat to 370°. Fry cheese balls, about 8 at a time, until golden brown on all sides, 2 to 3 minutes. Remove with slotted spoon and drain on paper towels.

Keep balls warm in oven at 200° until all are fried. Serve hot.

Preparation time: 20 minutes
Cooking time: 10 to 15 minutes
Frying temp.: 370°

Makes about 30 Cheese Balls. Easy and Tasty.

Sue Bartlett—Winter Creek

CHEESE BALL

2 pkgs. 8-oz. Philadelphia cream cheese
1 flat can crushed pineapple
¼ c. green pepper-chopped
¼ c. onion-chopped
1 t. season salt

Mix together all the ingredients and place in the refrigerater to firm. Then form into a ball and roll in chopped nuts.

Mary Jo Bird—Bridge Creek

CHEESE BALL

16 oz. cream cheese
3 T. Accent
3 chopped green onions
ham

Mix cream cheese, Accent and the onions. Chop ham and mix into the cheese mixture. Shape into a ball. Chill and serve with crackers.

Sheryl Carr—Winterscreek

CHEESE BALLS

1 c. grated jack cheese
1 c. grated cheddar cheese
2 T. flour
1 c. cracker crumbs
3 egg whites
1½ t. mustard
oil for deep frying

Combine cheeses; toss with flour and mustard. Beat egg whites until stiff. Fold egg whites into cheese mix. Using 2 teaspoons, shape cheese mixture into a ball and roll in cracker crumbs. (May be stored on wax paper for 12 hours.) Fry in oil about 3 minutes, or until brown.

Jessie Compton—Freeman

CHEESE BALL

1 lb. Old English cheese
1 lb. Velveta cheese
dash of garlic powder
1 T. Worcestershire sauce
¾ c. nuts, chopped fine

Let cheeses come to room temperature and then mix all ingredients. Divide into thirds. Roll in chili powder that has been spread on wax paper. Chill.

Odessa Copeland—Ninnekah

CHEESE BALL

2 8-oz. pkgs. cream cheese
1 can crushed pineapple (drained)
¼ c. chopped green peppers
3 T. chopped onions
1 T. seasoned salt
2 c. chopped pecans

Mix together, savings 1 cup of the pecans. Form into the shape of a ball and roll in the remaining nuts. Serve with crackers.

Barbara Thomas—Ninnekah

FESTIVE CHEESE BALL

2 8 oz. pkgs. cream cheese
1 10 oz. pkg. cheddar cheese, shredded
2 t. lemon juice
2 T. onion, finely chopped
2 T. green pepper, chopped
2 T. pimento, chopped
walnuts, finely chopped
dash of liquid hot pepper seasoning
dash of salt
parsley

Combine cream cheese and cheddar cheese; mix well. Add onion, green pepper, pimento, lemon juice and seasoning. Mix well. Place in small mixing bowl; chill until firm. Shape into ball and roll into walnuts. Place ball in center of tray, surrounded with parsley. Serve with a variety of crackers.

Susan Murray—Extension Agent, 4-H

LAPRINIA JALEPENO CHEESE BALL

¾ lb. American cheese
3 oz. cream cheese
2 jalepenos
1 T. chile powder
½ T. garlic salt
¼ T. onion power
½ T. chopped chives

Put cheese in a processor and mix good. Wash & seed jalepenos chopped, add other ingredients and form in ball, place in freezer for 10 minutes. Sprinkle crushed mild red pepper on foil and roll cheese ball around into it until it's covered. Chill and serve.

Carolyn Whitener—Ninnekah

PARTY CHEESE BALL

2 8 oz. pkgs. cream cheese
1 8 oz. pkg. cheddar cheese, grated
1 T. chopped pimiento
1 T. chopped bell pepper
1 t. finely chopped onion
1 t. lemon juice
2 t. Worcestershire
dash cayenne pepper
dash salt
pecans, finely chopped (I grind mine.)

Cream the cream cheese and cheddar cheese; mix well. Add other ingredients. Mix and shape into ball; roll in pecans. Wrap in foil and chill. Keeps 2 to 3 weeks in refrigerator.

Note: a good Christmas snack.

Grace Campbell—Ninnekah

SAUSAGE CHEESE BALLS SNACK

½ lb. sausage (heated, not cooked)
10 oz. shredded sharp cheese
1 egg beaten

Mix together 3 cups or less Bisquick to make stiff, shape into tiny balls. Bake at 350° to a light brown. Makes 100 bite sizes.

Linda Butler—Ninnekah

JANICE SCHEIN'S CHEESE BALL

2 8-oz. pkg. cream cheese
2 t. grated onion
2 t. worchestershire sauce
1 t. lemon juice
1 t. dry mustard
½ t. seasoned salt
2 T. chopped pimento
½ t. paprika
¼ t. salt
½ lb. grated sharp cheddar cheese
2¼ oz. can deviled ham
2 T. chopped dried parsley
⅔ c. chopped nuts

Mix all ingredients together well. Refrigerate and roll in nuts and shape into ball. This also freezes well.

Vickie Schein—Arcadia

TV CHEESE BALLS

2 egg whites, beat until stiff
1 c. grated cheese
½ c. bran flakes

Mix, make into small balls, fry in deep fat but not to hot. Remove when light golden brown, drain. Makes about 15 balls size of a walnut.

Linda Butler—Ninnekah

CHEESE ROLL

1 large pkg. Philadelphia cream cheese
½ wedge grated sharp cheddar cheese
¾ c. chopped pecans
2 garlic cloves, chopped
chili powder

Let cheese remain at room temperature until very soft. Add pecans and garlic and mix well. Sprinkle chili powder on wax paper and roll cheese in long roll. Store in refrigerator and chill. Slice in thin slices.

Mary Beth Bennett—Lucile

CHEESE ROLL

2 8-oz. pkgs. cream cheese
1 6½-oz. can crushed pineapple (drained)
2 c. pecans, chopped
¼ c. chopped green pepper, fine
2 T. onion, chopped fine
1 t. seasoned salt

Mix all ingredients together, using only 1 cup of the chopped pecans. Chill thoroughly. When ready to roll, spread nuts on wax paper, sprinkle with paprika and parsley flakes, place cheese mixture on top and then roll. Return to the refrigerator and chill.

Odessa Copeland—Ninnekah

CHEESE ROLL

1 lb. American cheese, grated
1 c. nuts, ground
2 garlic buds, ground
1 3 oz. pkg. cream cheese

Mix together and form into 2 rolls. Roll each one in chili powder which has been sprinkled on wax paper. Wrap and chill.

Tommye Wright—Slaton

CAROLYN'S CHEESE ROLL

2 lb. pkg. Velveeta cheese, cubed
3 8-oz. pkgs. cream cheese, cubed
2 lb. very sharp cheddar cheese, grated
seasoning salt
chili powder
chopped pecans
sliced almonds

Grate cheddar cheese and cube other cheeses. Place in a bowl with a tight fitting lid and let set out until soft. Mix in enough seasoning salt to suit your taste. Roll cheese logs in chili powder, chopped pecans, sliced almonds or dried parsley flakes. Or for a different shape, spray a favorite mold, pan, etc. with Pam, sprinkle generously with chili powder or such, pack cheese mixture firmly, cover and refrigerate. When unmolding, set cheee mold out for 5 to 10 minutes and then unmold onto serving plate. Serve with variety of crackers. This makes a wonderful Christmas gift for someone that loves to entertain.

Carolyn Spradlin—Pioneer

CHILI-CHEESE LOG

½ c. chopped nuts
1 3-oz. pkg. cream cheese
¾ lb. cheddar cheese, grated
chili powder
¼ t. salt
⅛ t. garlic salt
1½ t. Worcestershire sauce
⅛ t. pepper

With electric mixer, mix cheeses, salt, pepper, garlic salt and Worcestershire sauce. Blend well and add nuts. Shape into two thin logs on waxed paper, sprinkled with chili powder. Roll each cheese log until thoroughly coated with chili powder. Wrap in waxed paper and refrigerate 3 to 4 days to ripen. Makes 40 servings

Betty Eubank—Blue Bonnet

CHILI-CHEESE LOG

¾ lb. American cheese (grated)
1 3-oz. soft cream cheese
¼ t. salt
⅛ t. pepper
⅛ t. garlic salt
1½ t. Worcestershire sauce
chili powder
½ c. finely chopped pecans

Thoroughly combine the above ingredients 3 or 4 days before needed. To mix easily use a mixer. Shape into 2 thin logs. On waxed paper, sprinkle chili powder then roll each log coating thoroughly. Wrap in wax paper and let ripen in the refrigerator. When ready to use, slice thin. Serve with crackers.

Beulah Pope—Ninnekah

MOTHER'S CHEESE ROLL

1 lb. American cheese
1 8 oz. pkg. cream cheese
1-2 cloves garlic
½-1 c. pecans
chili powder

Grind American cheese, garlic and pecans together. Mix together with cream cheese until well blended. Separate into 4 equal parts. Form into rolls the size of crackers you are going to use. Put chili powder on waxed paper and roll cheese roll in it until completely covered. Store covered in refrigerator until ready to serve. Slice thin and serve on crackers.

Jeanette Worden—Ninnekah

CRUSTY CHEESE RINGS

2 c. all purpose flour
1 c. butter or margarine
½ c. whipping cream
2 t. white vinegar
½ c. grated Swiss, Montery Jack or Parmesan cheese
1 egg white, slightly beaten
Additional grated cheese for topping

Combine flour and butter in mixing bowl. Cut butter into flour until slightly smaller than peas. Mix in cream and vinegar with a fork.

Stir in cheese, distributing evenly. Form dough into a ball. Roll dough out on lightly floured surface to a ¼ in. thickness. Cut into rings using a doughnut cutter. Repeat with leftover dough.

Place rings and centers on ungreased baking sheet about 1 in. apart. Chill for 30 minutes. Brush tops with egg whites. Sprinkle with additional cheese.

Bake at 450° for about 10 minutes or until lightly browned. Serve hot.

Preparation time: 15 minutes
Chilling time: 30 minutes
Baking time: about 10 minutes
Oven temp.: 450°
Delicious. Makes 30 rings and centers.

Sue Bartlett—Winter Creek

MOLDED BLUE CHEESE SPREAD

½ c. cold dry white wine
1 envelope of unflavored gelatin
½ c. milk, scalded
1 T. Worcestershire sauce
few dashes hot pepper sauce
1 pkg. (8-oz.) cream cheese, cut into cubes
8 oz. blue cheese, cut into cubes
lettuce leaves
chopped pecans or walnuts
crackers, crisp breads, celery sticks or pears cut into wedges

Tips: Roquefort or Gorgonzola cheese may be substituted for the blue cheese.

Pour wine into electric blender. Sprinkle with gelatin. Let stand 2 to 3 minutes to soften.

Add hot milk. Whirl for 2 minutes or until gelatin is dissolved or blended.

Add Worcestershire sauce and hot pepper sauce. Add cheeses, a few cubes at a time, whirling until mixture is smooth and well combined.

Turn into 4-cup mold, bowl or loaf pan. Chill for 2 hours or until firm.

Unmold on lettuce-lined serving dish. Cover cheese with nuts. Serve with crackers, celery or pears.

Preparation time: 10 minutes
Chilling time: 2 hours
Easy and tasty. Makes 3½ cups spread.

Sue Bartlett—Winter Creek

CHEESE SQUARES

2 small jars Old English Cheese
¼ lb. butter or margarine
1 egg yolk
dash of cayenne and paprika

Have bowl warm—cream all together with enough cream to spread easily. Use unsliced bread. Trim off crust and cut into shape (cubes). Cover with cheese mixture. Brown on greased sheet in 400° oven for 7 minutes. These may be made 24 hours ahead except for baking which is done when ready to use. Makes about 24 cubes. May use as appetizers or in place of rolls.

Merle Paterson—Washita Valley

CHEESE STRAWS

1 lb. sharp cheddar cheese, grated
1 lb. margarine
1 T. salt
1 T. Tabasco
1 T. Worcestershire sauce
4¾ c. flour, sifted

Cream margarine until very soft; add cheese and mix thoroughly. Add salt, Tabasco and Worcestershire sauce. Add flour and mix well. Fill cookie press to make straws about 2 inches long. Mixture may be rolled into bite-sized balls. Bake in a pre-heated oven at 375° for 6-8 minutes.

Carolyn Spradlin—Pioneer

CHEESE WAFERS

½ lb. cheddar cheese grated
½ c. butter
½ t. salt
1¼ c. flour
⅛ t. dry mustard
⅛ t. paprika

Combine all ingredients and work together until smooth. Shape into a roll and wrap in waxed paper. Chill. Slice as for refrigerator cookies and place on buttered cookie sheet. Bake in a 350 degree oven for 10 minutes, or until lightly browned and done. If desired the wafers may be brushed with egg white and sprinkled with poppy seed, sesame seed, celery seed, or more grated cheese, before baking. Makes about 100 one-and-one half inch wafers. Excellent with soup, salad, or as nibbler.

Hattie Orr—Rural Neighbors

CHEX PARTY MIX RECIPE

6 T. butter or margarine
1 t. seasoned salt
4 t. Worcestershire sauce
2 c. Corn Chex cereal
2 c. Rice Chex cereal
2 c. Wheat Chex cereal
1½ c. mixed nuts

Melt butter or margarine in shallow pan over low heat. Stir in seasoned salt and Worcestershire. Add Chex and nuts. Mix until all pieces are coated. Heat in 250° oven for 45 minutes. Stir every 15 minutes. Spread out on absorbent paper to cool. Makes 7½ c.

Grace Campbell—Ninnekah

CHICKEN LIVER PATE

6 stalks celery
3 medium onions
3 oz. salt pork
3 slices bacon
4 cloves garlic, crushed
1 c. butter or margarine
3 T. chicken fat
1½ c. sliced chicken giblets
⅓ t. thyme
1½ lbs. chicken livers
3 hard boiled eggs
1 c. sherry
salt
pepper

Dice celery, onions, salt pork and bacon into thumbnail pieces. Simmer pieces with garlic, in butter and chicken fat, until melted. Add sliced chicken giblets and thyme; simmer 45 minutes. Add chicken liver, eggs (that have been sliced) and ½ c. sherry. Cook mixture 30 minutes, until it is reduced and well blended. Let mixture cool; blend until smooth with ½ c. sherry. Salt and pepper to taste. Pack in small containers and chill.

A favorite party food with assorted crackers.

Carolyn Whitener—Ninnekah

CRAB PUFFS

1 rib celery, minced
1 medium onion, minced
1 T. cooking oil
½ lb. crabmeat
½ c. thick white sauce
2 eggs, well beaten
½ t. black pepper
½ t. seasoning salt
½ c. cracker crumbs

Saute onion and celery in oil. Drain on a paper towel. Combine with crabmeat, white sauce, eggs, seasonings and cracker crumbs. Shape into bite size balls. Fry in deep hot shortening until golden brown. Drain and serve with tartar sauce if you wish. Yield: 3 dozen puffs.

Carolyn Spradlin—Pioneer

CRANBERRY STUFFING BALLS

9 c. fine, dry bread crumbs
2 eggs, slightly beaten
1 c. cranberries, coarsely chopped
¼ c. parsley, finely chopped
½ t. dried thyme
½ t. savory
salt
pepper

Combine in a bowl.

1 c. chopped onion
1 c. chopped celery

Saute in 12 T. of butter until limp, not brown.

Stir the vegetables into the bread mixture thoroughly. Shape the stuffing into balls the size of a large walnut, and put on a baking sheet. Cover the stuffing balls with a sheet of foil, and heat at 300° for 10 minutes. Serves 6.

Carolyn Spradlin—Pioneer

AVOCADO DIP

3 ripe avacados peeled and mashed
½ pt. sour cream
1 tomato peeled and chopped
1 T. lemon juice
½ c. picante sauce mild
1 T. minced onion
½ t. garlic powder

Mix all ingredients in a plastic bowl and seal. Let stand for 30 minutes in refrigerator. Serve with all kinds of chips.

Sue Gilliam—Friend

BEAN DIP

1 carton avacado dip
1 c. sour cream
½ c. mayonnaise
1 pkg. taco seasoning mix
1 large bunch onions, chopped
2 large cans bean dip
3 tomatoes, chopped
2 cans olives (black ones are best)
1 pkg. cheddar cheese, grated

In a bowl combine cream, taco seasoning mix and mayonnaise; mixing well. In a large pizza pan spread bean dip in bottom of pan. Spread avocado dip on top of bean-sour cream mixture on top of avocado dip. Sprinkle chopped onion on top of sour cream mixture, then diced tomatoes. Next cover with chopped olives. Last cover with grated cheese. It is better to have cheese at room temperature.

Onnie Roy—Slaton

MINNIE'S HOT CHIPPED BEEF DIP

1 8-oz. pkg. cream cheese
2 T. milk
1 small jar dried beef, shreaded
¼ c. chopped onion
3 T. chopped green peppers
½ c. sour cream
⅛ t. pepper
¼ c. chopped walnuts or pecans

Blend cream cheese, milk and other ingredients except nuts which are put on top. Bake 15 min. at 350 degrees.

Carolyn Whitener—Ninnekah

GOOD HOT BROCCOLI DIP

2 pkgs. of frozen broccoli (chopped)
1 small onion (chopped)
2 stalks celery (chopped)
1 can chopped mushrooms
1 stick butter
2 rolls garlic cheese
1 can cream of mushroom soup
Louisiana hot sauce

Saute onion, celery, and mushrooms in butter. Put garlic cheese in top double broiler with mushroom soup. Cook broccoli according to pkg. and drain good. Combine all ingredients and season with a couple dashes of hot sauce. Serve from hot chafing dish. This is good with fresh vegetable assortment or chips.

Carolyn Whitener—Ninnekah

CHEESE AND MEAT DIP

1½ lb. hamburger meat
1 lb. hot sausage
1 small onion
2 lbs. Velveeta cheese
2 cans Ro-tel tomatoes (with chilies)

Brown hamburger, sausage and onion; drain. Add tomatoes; simmer 10 minutes. Add cheese; stir until melted. Serve with any kind of chips.

Imogene Fields—Meridian
Paulette Nicholas—Meridian

CHILI CHEESE DIP

2 lbs. velveeta cheese
1 can Rotel tomatoes and chilies
1 can chili

Mix together and heat until cheese is melted. Serve warm.

Beulah Pope—Ninnekah

CRAB MEAT DIP

1 8-oz. pkg. cream cheese
3 T. lemon juice
2 T. Worcestershire sauce
2 T. grated onion
2 T. catsup
½ t. horseradish
⅛ t. red pepper
16½ oz. can crab meat

Combine all ingredients and chill. Serve on crackers.

Nancy Johnson—Ninnekah

GOOD HOT DIP (CRAB MEAT)

1 stick butter
1 small bunch green onion chopped
½ c. finely chopped parsley
2 T. flour
1 pt. cream or half & half
½ lb. grated Swiss cheese
¼ c. white wine
salt to taste
1 lb. white crab meat

Melt butter in heavy pot and saute onions and parsley. Blend in flour, cream and cheese until cheese is melted, add other ingredients and gently fold in crab meat. Serve in a chafing dish with homemade loaves of French bread to be broken and dunked into. *Don't try this in a microwave!

Carolyn Whitener—Ninnekah

SANDY'S CURRY DIP

1 c. mayonnaise
½ t. fresh either hot or plain curry powder
1 T. lemon juice
¼ t. garlic powder

Blend. Let set at least 3 hours before you use.

Carolyn Whitener—Ninnekah

DELICIOUS CHIP DIP

1 lb. ground beef
1 lb. sausage
1 small can Ro-tel
2 lbs. Velveeta, or 3 cans cheddar cheese soup

Brown meats. Add Ro-tel and cheese. Serve hot with chips. May be kept warm in a crockpot on low.

Janice Meeks—Arcadia

DILL DIP FOR RAW VEGETABLES

1 c. mayonnaise
2 c. commercial sour cream
2 T. dillweed
1 T. minced parsley
salt, if needed
raw vegetables
freshly squeezed lemon juice

Gently combine mayonnaise and other ingredients except raw vegetables. Serve in a bowl surrounded by crisp raw vegetables; cauliflower flowerets, celery curls, carrot sticks, tiny green onions, radishes, and raw mushrooms—rinsed, dried, and rolled in lemon juice to retain their color. Yield: about 3 cups.

Mary Giles—Meridian

DILL WEED DIP

2 t. dried parsley
2 t. dill weed
½ t. MSG
½ t. celery salt
8 oz. cream cheese
½ c. Miracle Whip
4 green onions

Serve with carrots, cucumbers, celery and tomatoes to dip with.

Vickie Schein—Arcadia

DONA'S DIP

1 can green chili
1 whole onion, chopped
3 c. blackeyed peas w/jalepanos
1 stick of butter

Mash peas while cooking. Add rest of ingredients. Then add 1 lb. of Old English cheese till melted.

Dona Parrish—Arcadia

DEVILED HAM DIP

1 5-oz. jar Pimento cheese spread
12½ oz. can deviled ham
½ c. mayonnaise
1 T. minced onion
2-3 drops Tabasco sauce

Combine all ingredients and chill. Great on all crackers.

Nancy Johnson—Ninnekah

KATY'S DIP

1 can tomato soup
½ can water
1 pkg. lemon or orange jello
1 8-oz. package cream cheese
½ c. mayonnaise
1 c. celery chopped finely
1 bunch green onions chopped finely
½ green pepper chopped

Heat the tomato soup, water, and add the jello and stir until dissolved. Cool. Add the cream cheese and mayonnaise with a hand beater. Fold in the chopped vegetables. Pour into a covered dish. This will keep several weeks in the refrigerator.

Joyce Hickey—Rural Neighbors

EASY CROUTONS

Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteeing in garlic butter.

LAYERED DIP

First layer:
2 cans bean dip
Second layer:
4 avacodos (mashed)
2 T. lemon juice
garlic salt to taste
Third layer:
16 oz. of sour cream
½ c. of mayonnaise
1 pkg. taco seasoning
Fourth layer:
2 small cans chopped ripe olives
Fifth layer:
1 medium chopped onion
Sixth layer:
2 chopped tomatoes
Seventh layer:
1½ c. shredded cheese

Sheryl Carr—Winterscreek

LAYERED MEXICAN DIP

1 can bean dip
1 avacado, mashed
1 c. sour cream
1 pkg. taco seasoning
1 c. chopped green onions
1 c. chopped tomatoes

Begin with a 9 x 13 pan, and layer ingredients beginning with the bean dip. Top with 1½ cup grated cheddar cheese.

Iris Dunn—Ninnekah
Mickey Berry—Ninnekah

NANCY'S TEX-MEX DIP

2 large cans bean dip (1 jalapeno and 1 regular)
3 avocados, mashed with 2 T. lemon juice
1 c. sour cream
1 c. salad dressing (or Miracle Whip)
1 pkg. taco seasoning
1 bunch green onions, chopped
2 large tomatoes, chopped
1 can pitted, ripe olives
1½ c. grated cheddar cheese

Make layers on platter. Start with bean dip; avocado; sour cream and salad dressing with taco seasoning; green onions; tomatoes; cheese, and olives. Chill overnight. Serve with large corn chips. Makes 6 cups.

Nancy Johnson—Ninnekah

GREEN ONION DIP

2 8-oz. pkg. cream cheese
1 c. mayonnaise
½ c. parmesan cheese
10 green onions, chopped
1 jar Bacon Bits

Beat cream cheese, mayonnaise and parmesan cheese until smooth. Add bacon bits and onion. Best if chilled.

Shirley Taylor—Springcreek

MOCK OYSTER ROCKEFELLER DIP

1 large onion, chopped and sauted in 1 T. butter
1 can mushroom soup
1 small can mushrooms, chopped
2 rolls of garlic cheese
2 pkg. frozen chopped broccoli (cooked and drained)

Mix all ingredients together. Red pepper may be added. Serve in a chaffing dish.

Nancy Johnson—Ninnekah

SMOKED OYSTER DIP

2 8-oz. pkg. cream cheese, softened
1 t. Worcestershire sauce
2 t. freshly squeezed lemon juice
1 c. commercial sour cream
1 3⅜-oz. can smoked oysters, undrained
corn chips

Blend cheese with Worcestershire sauce, lemon juice, and sour cream. Combine with undrained oysters. Serve with corn chips. Yield: about 3 cups.

Mary Giles—Meridian

MINNIE'S SPINACH DIP

1 10-oz. frozen chopped spinach, cooled and drained
2 pkg. instant sour cream mix, prepared to directions
1 8-oz. can water chestnuts chopped fine
1 T. minced onion
1 pkg. instant vegetable soup

Mix everything together and chill 3 hours and serve.

Carolyn Whitener—Ninnekah

SPINACH DIP

1 pkg. chopped frozen spinach (thawed and squeezed until dry)
½ c. finely chopped onion
½ c. fresh parsley (chopped fine)
2 c. real mayonnaise
1 t. salt
1 t. pepper

Mix together in blender and refrigerate overnight.

Sue Gilliam—Friend

TUNA DIP

2 cans of tuna
1 small onion chopped fine
2 jalapeno peppers chopped very fine
½ c. mayonnaise
salt to taste
a little jalapeno liquid

Add all together and add salt and jalapeno liquid to taste. You may want to add a little water to this instead of jalapeno juice. This will be a little hot but it is good with fritos or corn chips.

Carolyn Whitener—Ninnekah

HOT TUNA DIP

1 6½-oz. can tuna
2 cans chopped fine jalapeno peppers
⅓ c. mayonnaise

Blend. Serve with corn chips

Carolyn Whitener—Ninnekah

VEGETABLE DIP

½ c. salad dressing of mayonnaise
1 c. sour cream
1 t. seasoning salt
¼ t. salt
⅛ t. curry powder (may be omitted)
1 T. snipped parsley or dried flakes
1 T. grated onion or dried flakes
1½ t. lemon juice
½ t. Worcestershire sauce
2 T. Capers

Mix together & let set at least an hour before use. Use celery, carrot sticks and cauliflower to dip. Serves 6 to 8.

Doris M. Schlecht—Ninnekah

FRESH VEGGIE DIP

1 c. salad dressing
1 t. grated onion
1 t. garlic salt
1 t. curry powder
1 t. turmeric
1 t. horseradish

Mix well and chill before serving.

Leona Shoemake—Lucile

RAW VEGETABLE DIP

⅔ c. mayonnaise
⅔ c. sourcream
1 envelope green onion dip mix
1 T. parsley flakes
½ t. Accent
1 t. seasoning salt
1 t. Worcestershire sauce
2 drops Tabasco
1 t. dried dill weed

Combine and refrigerate. Serve with turnip sticks; cauliflower flowers; brocolli flowers; radish roses; carrot sticks; cucumber wheels; celery sticks; etc.

Carolyn Spradlin—Pioneer

TRAIN WRECK

Saute in butter:
1 onion
2 cloves garlic

Add:
1 can green chilies
1 can tomatoes

Cook until thick. Add salt, pepper, chili powder and cilantro to taste. Add Tabasco or hot sauce and 1 can refried beans. Put into baking dish; top with lots of grated cheese, and serve with chips.

Optional: Top with:
sour cream
guacamole
black olives
spring onions, chopped

Tommy Wright—Slaton

DAUBE GLACEE

¾ c. shredded meat (roast or stew meat)
20 stuffed olives,sliced
2 cans beef consomme
2 pkg. gelatin
1 bunch green onions, minced
6 T. parsley flakes
2 T. Worcestershire sauce

Place a slice of olive in the bottom of each mold (I use the miniature muffin tins) and sprinkle meat over olive. Heat 1 can of consumme and dissolve gelatin in it. Add the other can of consumme, Worcestershire, green onions and parsley. Stir and pour into molds. Unmold and serve on crackers. (I use leftover roast in making these delicious Hors d'oeuvres). Makes: 4 dozen.

Carolyn Spradlin—Pioneer

ESCARGOTS BOURGUIGNONNE

12 snails (escargots)
8 T. butter, at room temperature
1 T. dry bread crumbs, fine
2 t. finely chopped parsley
¼ clove garlic, minced
dash of fresh ground black pepper
¼ c. Burgundy wine

Clean and dry shells; set aside. Cream butter; add bread crumbs, parsley, garlic and pepper. Gradually add wine. Put 1 t. butter mixture into each shell. Insert a snail into each. Cover with another t. butter mixture. Place snails in a pan and bake at 475° for about 10 minutes, or until crumbs are brown and snails heated through. Serve piping hot with cocktail forks.

Makes 2 servings.

Carolyn Spradlin—Pioneer

DEVILED EGGS

12 hard cooked eggs
8 T. Miracle Whip
1 t. capers (if you have them)
4 t. prepared mustard
1 t. Lawry's seasoned peppers
salt and pepper to taste
Spice Island fine herbs to taste

Split eggs, lengthwise, remove yolks and save whites. Mash yolks, add ingredients, and mix well. This should be moist but not runny. Fill each egg (I use a cake decorator tube, it's fast) garnish with any of these: parsley, sliced green olives, pitted ripe olives, pimiento strips or paprika. For a variation add curry powder.

Carolyn Whitener—Ninnekah

FIESTA EGGS

1 dozen small eggs
1 lb. sausage
1 raw egg, beaten
oil
bread crumbs

Boil and peel eggs. Flour hands, and mold small amount of sausage around each egg. Dip sausage-egg into raw egg and roll in crumbs. Fry in oil. Slice in half.

Janet Howard—Winters Creek

PICKLED EGGS

1 #2 can beets with the juice
2 c. vinegar
1 c. water
1 t. allspice
⅛ t. dill weed

Combine all ingredients in a saucepan and bring to a boil. You can add jalapeno or chili peppers. Place 1 dozen hard boiled eggs (peeled) in a container and pour the above mixture to cover. Chill 24 hours. Dill or sweet pickle juice may be added in place of water.

Barbara Thomas—Ninnekah

FROSTED GRAPES

2 lbs. grapes (seedless)
2 egg whites
1 t. water
fine granulated sugar or Jello

Beat egg whites with water just until they begin to foam. Using a light brush, baste the grapes and place on a wire rack. Sprinkle with fine granulated sugar or Jello. There are so many ways you can decorate a table with these and they're good to eat.

Carolyn Whitener—Ninnekah

GOLDEN CHEESIES

2½ c. flour
1 c. oleo
1 c. sour cream
salt
pepper
3 c. shredded cheddar cheese
1½ lbs. hot sausage, cooked and drained

Mix flour, oleo, sour cream, salt and pepper. Divide into 4 equal portions and chill. Roll out each ¼, one at a time, into a 9 x 12 rectangle, shred ¼ of cheese and sausage on each rectangle. Fold long edges to center and pinch to seal and form seam. Pinch ends together, sealing. Place seam down on ungreased tin cookie sheet. At 1 inch intervals, cut half-way through each roll. Sprinkle with paprika. Bake for 30 to 35 minutes at 350°.

Nancy Johnson—Ninnekah

HAM AND CHEESEDOLLARS

1 4½ oz. can deviled ham spread
1½ c. bisquick
1¾ c. buttermilk
1½ c. grated Swiss cheese

Combine ham and baking mix; add Swiss cheese, mixing well. Roll into ½-inch balls; flatten. Place on lightly greased foil pan. Cook over hot coals 20 to 30 minutes, turning once. Makes 5 to 6 dozen appetizers.

Jessie Compton—Freeman

HAM SPREAD FOR CRACKERS

¾ lb. boiled ham
¼ c. chopped onion
½ t. Tabasco sauce
1 t. Worcestershire sauce
8 oz. pkg. Philadelphia cream cheese

Mix together thoroughly. Form into ball. Chill and serve as a spread for crackers.

Margery Burchfield—Blue Bonnet

HAM ROLLS

1 pkg. Melrose cooked ham slices
1 8 oz. pkg. cream cheese (softened)
garlic powder (to suit taste)
Worcestershire sauce (to suit taste)

Cream the cheese until smooth. Add the other ingredients. Mix well. Spread on ham slices. Roll the slices up. Refrigerate until ready to use. Slice each roll into 3 pieces.

Makes 18 or 24.

Doris Belicek—Blue Bonnet

HAM & SWISS SPREAD

1 10¾ oz. can cream of onion soup
1 3 oz. pkg. cream cheese, softened
1 2 oz. can deviled ham
1 c. shredded Swiss cheese
2 T. finely chopped green onions
1 T. prepared mustard
⅛ t. pepper

With electric mixer, gradually blend soup into cheese. Beat just until smooth. Add ham, Swiss cheese, onions, mustard and pepper.

Chill 4 hours or more. Serve as a spread with assorted crackers. Makes 2½ c.

Beth Cunningham—Lucille

LEMON MUSHROOMS

1 lb. butter
2 c. flour
12 large cans mushrooms
6 cans beef bouillon
Kitchen Bouquet
4 cans mushroom juice
12 lemons, juice and rind
2 c. chopped parsley
black pepper

Make a medium roux of butter and flour. Add drained mushrooms, reserving juice. Add bouillon, mushroom juice and lemon juice to taste. Add parsley, pepper, Kitchen Bouquet for color. If not thick enough, thicken with cornstarch. This recipe freezes well and may also be halved. Serve hot in a chafing dish with Melba rounds.

Carolyn Spradlin—Pioneer

ICE BOX WAFERS

8 T. butter
1 c. flour
½ t. salt
¼ t. red pepper
1 c. pecans, chopped
2 c. grated cheese

Blend all ingredients. Make 2 rolls; wrap in foil. Refrigerate overnight. Slice in thin slices and bake at 375° for 10 minutes.

Carolyn Spradlin—Pioneer

LITTLE DEVILS

3 T. peanut oil
2 T. Worcestershire sauce
¼ t. salt
2-3 drops Tabasco
½ c. Spanish red-skin peanuts

Mix first four ingredients in shallow baking pan. Stir in peanuts until well coated with oil and seasonings. Bake uncovered at 350° for 10 minutes, stirring several times. Salt lightly. Serve warm or cold. Makes 6 or 8 servings.

Vera Collins—Ninnekah

LUNCHEON FINGER ROLLS

1 can Spam
2 red pimentos (canned)
1 large onion
¾ lb. good melting cheese
1 can tomato sauce
dash of salt

Grind Span, pimientos, onion and cheese. Add just enough tomato sauce to hold together - not too moist. Split hot dog buns and pile filling generously on top. Place on cookie sheet in 350° oven, until cheese melts and tops are browned a little. Makes 20 to 24 servings.

Ruby Keim—Pioneer

MELON BALLS

Cut small round balls of melon and chill. Cover with ginger ale. Let stand ½ hr. Drain just before serving.

Mary Hedger—Blue Bonnet

MELON WITH PROSCIUTTO

¼ lb. sliced prosciutto (Italian ham)
1 2-2½ lb. honeydew melon - well chilled
1 lemon
1 lime

Cut prosciutto into 1 inch strips. Cut melon in half; scoop out the seeds and fibres. Cut half into 6 wedges; and remove the rind. Roll each melon in a strip of ham. Serve garnished with lemon and lime wedges. Makes 6 servings (2 wedges per person).

Pamela Williams—Ninnekah

MIDGET MEAL

Vienna sausage
barbeque sauce
crushed Fritos or cereal

Dip individual Vienna sausages in prepared barbeque sauce. Insert toothpick in end of sausage. Roll in crushed Fritos. Place on broiler pan; broil until hot. Serve immediately.

Ila Cooper—Slaton

VIDALIA ONION SPREAD

4 large Vidalia or sweet white onions
2 c. water
1 c. sugar
½ c. vinegar
½ c. mayonnaise
½ c. sour cream
1 t. celery seed

Slice onions thin and marinate in water, sugar, vinegar mixture at least 6 hours or overnight. Remove from marinade and drain on paper towels, then chop fine. Add sour cream, mayonnaise and celery seed. Do not add any salt or spread will become watery.

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May use all sour cream or all mayonnaise. Serve on wheat crackers. Do not chop in blender or will become mushy. This keeps in the refrigerator several days.

Nancy Johnson—Ninnekah

PECAN BALLS

- 1 c. sifted flour
- ½ c. butter
- 1 c. pecans - chopped fine
- 2 T. sugar
- ⅛ t. salt
- 1 t. vanilla
- powdered sugar

In a large bowl combine all the ingredients except the powdered sugar. With hands, mix the ingredients thoroughly. Refrigerate for 30 minutes. Preheat the oven to 375°. Using hands, roll the dough into nut sized balls and place 1 inch apart in an ungreased cookie sheet. Bake for 15-20 minutes, or until cookies are set but not brown. Let stand 1 minute before removing from the cookie sheet. Remove to a wire rack, cool slightly. Roll in the powdered sugar while still warm. Just before serving, re roll in the sugar. Makes about 20.

Pamela Williams—Ninnekah

PICKLED KNACKWURST

- 1½ lbs. fully-cooked knackwurst
- 1 medium onion, thinly sliced
- 2½ c. water
- 1¾ c. vinegar
- 2 T. sugar
- 1 T. pickling spices
- 1½ t. salt
- 1 t. dried red pepper, crushed
- 1 t. whole allspice
- ¾ t. peppercorns

Slice knackwurst into ½-inch pieces; separate onion rings. Add, alternating layers of knackwurst and onion rings, into a 2-qt. jar. Heat remaining ingredients and pour over knackwurst. Refrigerate in jar for 3 days before serving.

Carolyn Whitener—Ninnekah

COCKTAIL PIZZAS

- 1 pkg. hot roll mix
- ½ c. minced onion
- 1 T. cooking oil
- 2 8 oz. cans tomato sauce
- ¼ t. dried oregano
- ¼ t. garlic powder
- ¼ lb. mozzarella cheese, grated
- ¼ lb. cheddar cheese, grated

Prepare roll mix according to pkg. directions; let rise. Saute onion in oil, add tomato sauce and seasonings. Simmer 10 to 15 minutes. Punch down dough on lightly floured board and divide into 4 equal parts. Roll each part to ¼ inch thickness; cut into circles with a floured 2 inch cookie cutter. Snip edge of each circle about every ¼ inch with scissors and pinch edge to make a rim. Brush center of each circle with additional oil, sprinkle with ½ t. mozzarella cheese, then ½ t. tomato sauce mixture, then ½ t. cheddar cheese. Top some with sliced olives, some with green pepper or your choice of toppings. Bake at 450° for 10 to 12 minutes.

Yield: 40 pizzas.

Carolyn Spradlin—Pioneer

COURT HOUSE QUICHE

- 12 oz. monterey jack cheese, grated
- 12 oz. mild cheddar cheese, grated
- 2 10 oz. cans whole green chilies
- 1 large can evaporated milk
- 5 eggs, beaten
- ¼ c. flour

Line a greased 9" x 13" pan with 1 can of green chilies (that have been seeded). Beat eggs with flour and milk. Grate cheese and sprinkle over chilies in pan. Pour the milk mixture on top of this. Place the other can of green chilies on top. Bake at 350° for 1 hour. I used a metal pan. A can of chilies won't completely cover the bottom or top of a pan, but this doesn't matter.

Gloria Calhoun—Extension Secretary

MINI QUICHES

- 1 pkg. refrigerated Butterflake dinner rolls (12)
- 1 4½ oz. can (about 1 c.) shrimp, drained
- 1 beaten egg
- ½ c. light cream
- 1 T. brandy
- ½ t. salt
- dash pepper
- 1⅓ oz. (2 triangles) Gruyere cheese

Grease 2 doz. 1¾" muffin pans. Separate each dinner roll in half. Press into muffin pans to make shell. Place one shrimp in each shell. Combine egg, cream, brandy, salt and pepper. Divide evenly among shells, using about 2 t. for each. Slice cheese into 24 small triangles. Place one atop each appetizer. Bake in 375° oven for 20 minutes or till golden. Cool. Wrap in foil and freeze. To serve, place frozen appetizers on baking sheet. Bake 375° for 10-20 minutes. Makes 24.

Nancy Johnson—Ninnekah

SAUSAGE BALLS

½ lb. mild pork sausage
½ lb. hot pork sausage
1 lb. sharp cheddar cheese, shredded
3 c. biscuit mix

In mixing bowl, combine uncooked sausage with cheese. Mix or knead until well blended. Add biscuit mix and blend thoroughly. Shape mixture into 1 inch balls. Place 1 inch apart on baking sheet. Bake at 375°F. for about 20 to 25 minutes or until nicely browned. Serve hot.

Earnie Williamson—Slaton

SAUSAGE BISCUITS

8 oz. extra sharp cheddar cheese, grated
1 lb. hot bulk pork sausage
2 c. Bisquick

Combine the 3 ingredients, working in sausage and cheese well. Drop and shape on ungreased cookie sheet. Bake at 400° until nice and brown. Serve hot. These freeze well. Remove from freezer and reheat.

Carolyn Spradlin—Pioneer

SAUSAGE-CHEESE BALLS

8 oz. cheddar cheese, grated
2 c. prepared biscuit mix
1 lb. sausage

Combine all ingredients. Mix until well blended. Form 1 inch balls. Place on large shallow baking pan that has been greased. Bake 350° for 20 to 25 minutes. Serve hot. Makes 10 to 12 servings.

Vera Collins—Ninnekah
Gerry Newton—Alex

SHRIMP BALL

1 8 oz. pkg. cream cheese
8 oz. well chopped shrimp or crab
2 cloves of garlic (finely chopped)
2 T. green onions (finely chopped)
2 T. lemon juice
1¼ c. pecans (finely chopped)

Beat cheese and meat until fairly smooth. Add lemon juice, onion, garlic, salt and white pepper to taste. Add ½ c. nuts. Blend together and shape, then roll in remaining nuts. Wrap in plastic and chill several hours.

Carolyn Whitener—Ninnekah

SOYBEAN SNACKS

Put a cupful of rinsed soybeans into a bowl; cover them with water, and soak them in the refrigerator overnight. In the morning, drain the beans well, and spread them out on a cookie sheet. Bake them in a 200° oven for 1½-2 hours. Drizzle 1 t. of olive oil over the beans, and stir them with a spoon until every bean looks oiled. Put them back into the oven for another half hour. As soon as you take them out, sprinkle them lightly with sea salt (or salt). When the beans are thoroughly cool, store them in a covered jar. Serve as you would salted nuts.

Rosie Ratley—Pikes Peak

STUFFED HAMBURGER ROLLS

1 lb. ground beef
1 lb. American cheese
1 c. tomato sauce
3 green peppers, chopped
4 hard-boiled eggs
1-2 cans ripe olives, chopped

Brown the meat; then add the rest of the ingredients. Cut rolls in half; pull out part of center and pack with the above filling. Wrap in foil, and warm in large roaster for 35 minutes in a slow oven. Makes 2 dozen.

Ruby Keim—Pioneer

SWEDISH MEATBALLS

¾ lb. ground beef
½ lb. ground veal
¼ lb. ground pork
1½ c. soft bread crumbs
1 c. light cream
½ c. chopped onion
3 T. butter
1 egg
¼ c. minced parsley
1½ t. salt
¼ t. ginger
dash pepper
dash nutmeg

Soak bread crumbs in cream 5 minutes. Saute onions in 1 T. butter. Combine all ingredients and beat 5 minutes at medium speed in electric mixer plus 8 minutes by hand. Form 1 inch balls. Brown in 2 T. butter and set aside. Make the following gravy:

2 T. flour
1 can condensed beef broth
¼ c. water
½ t. instant coffee

Stir 2 T. flour into fat in skillet, add ¾ can beef broth, ¼ c. water, and the instant coffee. Stir until thickened over medium heat. Add meatballs, cover and cook slowly, about 30 minutes, basting occasionally. Makes 5 dozen meatballs and freezes beautifully.

Carolyn Spradlin—Pioneer

MARION'S TUNA TOASTIES

2 6½ oz. cans tuna, flaked
1 c. mayonnaise
1 t. grated onion
1 2 oz. jar pimento, minced
¼ c. chopped green pepper
1 t. curry powder
½ t. salt
½ t. paprika
1 1½ lb. loaf unsliced bread
¼ c. butter

Mix ingredients, except bread and butter. Remove crusts from bread; cut loaf into 6 lengthwise pieces. Spread each piece with butter, then the tuna mixture. Roll each piece, starting at narrow end. Wrap tightly in wax paper and store in refrigerator for several hours or overnight.

Just before serving, cut each roll into 5 pieces. Place on cookie sheets and broil until brown, turning once.

Carolyn Whitener—Ninnekah

TORTILLA SNACKS

1 lb. hamburger or sausage

Fry till brown or crumbly. Drain off extra grease. Add:

1 large onion, chopped
a little garlic
1 t. curry powder
salt to taste
1 c. mixed vegetables (frozen or fresh, or leftovers)

Cook until onion is soft. Stir in ¼ c. chopped coriander or parsley.

Lightly beat:

6 eggs
2 T. water

Have ready 10 8-in. flour tortillas.

Lightly grease a griddle or skillet, and heat over medium heat. For each serving, place 1 tortilla on griddle; spread about ⅔ c. of mixture on. When tortilla begins to brown on bottom, drizzle over ⅓ c. of egg mixture, and add another tortilla. Press down slightly. When tortilla is golden brown and egg is almost set, turn carefully to cook other side. Cut in wedges. Makes 5 servings.

Linda Butler—Ninnekah

NANCY'S WATER CHESTNUTS

3 cans water chestnuts, drained
1 lb. thin or regular bacon
1½ c. catsup
1½ c. brown sugar

Cut bacon strips in thirds. Wrap chestnuts in one piece of bacon. Secure with toothpick. Broil on each side until bacon is crisp. Place in greased casserole and pour mixture of catsup and brown sugar over. Bake uncovered at 350° for 25 minutes. Serve warm. Yields about 62.

Nancy Johnson—Ninnekah

RECIPES

I didn't have potatoes, so I substituted rice;
I didn't have paprika, so I used another spice;
I didn't have tomato sauce, so I just used tomato paste;
A whole can, not a half can, I don't believe in waste.
My friend gave me the recipe; she said you couldn't beat it.
There must be something wrong with her; I couldn't even eat it.

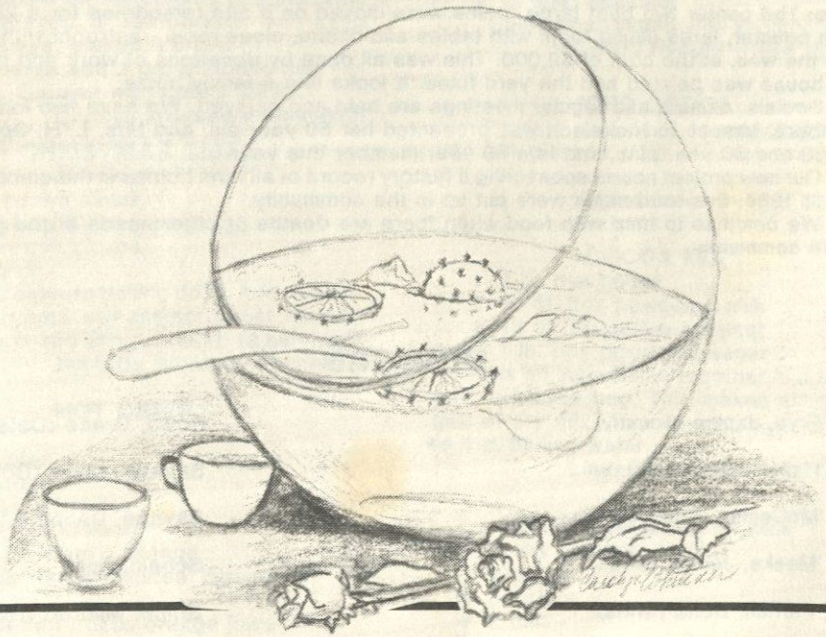
RECIPE FOR A HAPPY HOME

Combine Happy Hearts,
Mix with Christian Love,
Add the Fruit of the Holy Spirit,
Sprinkle with Smiles, Hugs and Kisses,
Bake for a Lifetime.

Mrs. Onnie Roy—Slaton

God created men with talents which are recorded in many books. But God's greatest gift to humanity is women who are good cooks.

Beverages



ARCADIA

The Arcadia Extension Homemakers Group, northwest of Pocasset, was organized in 1915 when Mrs. Nettie R. Coryell was the first Home Demonstration Agent of Grady County.

We were known as "Farm Women's Club." This was to promote and extend the best interests of the farm family, home and community.

The first president was Mrs. Ollie "Maggie" Fielton. Some of the first officers were Mrs. Auther "Lillie" Malcom, Mrs. Arron "Lena" Diehl, Mrs. Guy "Eda" Bush, Mrs. Emma Hiskett, Mrs. John "Ida" Taylor, and Mrs. Frank "Millie" Bortell.

The meetings were first held in the Bortell home and other homes as more became interested. This was in horse and buggy days, before horses were replaced by the power of today's modern transportation.

During World War I, there was much Red Cross help needed that kept the members busy knitting sweaters, socks, mitts, and also sewing hospital gowns and bandages for the men in service overseas.

In World War II, we also did much Red Cross work, sewing pajamas and needed things for the men in service overseas. Mrs. Coryell taught us much in canning, gardens, waterless wooden candy bucket cookers, sewing, cheese making, and mattress making when the price of cotton was so low.

Our projects have been to help keep up the Friendship Cemetery, the Friendship Church, serving farm sales, and helping families in need and sorrow. We also assist with the 4-H club, selling more than 100 county cookbooks.

In June 1950, when school was closed and transferred to Pocasset, the school house was sold. The club bought the buildings and the land and fixed it up for a community house.

In 1965 we sold it. On March 11, 1972, we were informed that a house of early 1900's was being torn down, and that the club could have the best part of it to be removed to somewhere for a club house. We accepted it.

Mrs. H. F. "Luna" Nickelson, a long time member, donated some ground on her place. The center two best large rooms were moved on it and remodeled for a kitchen, lunch counter, large dining room with tables and chairs, cloak room, restroom with water from the well, at the cost of $2,000. This was all done by donations of work and money. The house was painted and the yard fixed. It looks like a family home.

Socials, dinners and regular meetings are held and enjoyed. We have two long time members. Mrs. H. F. Nickelson was presented her 50 year pin, and Mrs. L. H. Spangler her 50 and 60 year pins, and is a 69 year member this year.

Our new project now is sponsoring a history record of all farm homes in the community.

In 1984, five road signs were put up in the community.

We continue to help with food when there are deaths or other needs of the people in the community.

MEMBERS

Frye, Janice (Tommy)

Hall, Vicki (Jimmy)

McComas, Sue (Kevin)

Meeks, Janice (Doug)

Parrish, Dona (Chris)

Parrish, Mabel

Preston, Ura

Rowe, Grace (Dale)

Savage, Clara (Bob)

Savage, Deonn (Mike)

Schein, Anna

Shipp, Mildred (Hansel)

Spangler, Dora

Taylor, Lela (Jerrell)

Beverages

HOT APPLE CINNAMON DRINK

1 can apple juice - 64 oz. can
1 bag of red hot candy

Heat in sauce pan. When red hots melt, remove from the heat and serve hot. This will make 8-8 oz. servings.

Nina Boyd—Blue Bonnet

HOT SPICED APPLE JUICE

6 c. apple juice
2 T. red hot cinnamon
¼ c. sugar

Combine all the ingredients and heat to simmering stage. Be sure that all the red hots dissolve. Yields 12 servings of ½ c. servings.

Hermina Novotny—Rural Neighbors

BLOODY MARY MIX

1 large can tomato juice
¾ c. beef consomme
½ T. Tabasco
½ T. lemon juice
2½ T. Worcestershire sauce
1 t. celery salt
1 T. salt
½ T. pepper

Combine all ingredients and mix well. Store covered in refrigerator, will keep several days. Makes 1½ qts.

To serve add 1 oz. of vodka and mix over ice. Garnish with celery stick.

Carolyn Whitener—Ninnekah

CHRISTMAS CIDER

2 qts. apple cider
¾ c. brown sugar
3 sticks (3") cinnamon
1 t. whole cloves
1 t. salt

Heat cider to boiling point. Add remaining ingredients and simmer about 15 minutes. Strain and serve. Makes 12 servings.

Jeanette Worden—Ninnekah

HOT CIDER

Boil:
3 c. water
½ c. sugar
2-3 sticks cinnamon
1 T. whole cloves
peeling from 1 orange

Simmer for 30 minutes. Strain.

Add:
1 small can frozen orange juice
1 small can frozen lemonade
1 large can apple juice

Serve hot.

Mabel Parrish—Arcadia

CITRUS WARMER

2 c. orange juice
½ c. pineapple juice
1 c. cranberry juice
1 T. lemon juice
1 c. water
2 drops red food coloring

In 2 qt. casserole, combine all ingredients. Microwave at high 10 to 12 minutes. Simmer 5 minutes on medium. Serve hot. Garnish with mint leaves. Makes 8 ½-c. servings.

Claire Powell—Extension Home Economist

KAHLU'A AND COFFEE

1 c. hot black coffee
1 oz. of Kahlu'a
½ t. sugar
small amount of whipped cream

These are delicious on cold, wet winter nights after dinner.

Carolyn Whitener—Ninnekah

HOT COCOA

3 T. cocoa
¼ c. sugar
2 c. boiling water
few grains salt
2 c. milk, scalded

Combine all ingredients and boil 3 min.

Mary Hedger—Blue Bonnet

ICED COCOA

Prepare as for hot cocoa. Chill. Pour into tall glasses. Add 1 T. ice cream or 1 t. whipped cream.

Mary Hedger—Blue Bonnet

COCOA MIX

1 2 lb. can cocoa
1 14 qt. box powdered milk
1 13 oz. jar coffee creamer
1 1 lb. box powdered sugar

Mix all ingredients together in a large pan or plastic bag. This makes almost 2 gal. of dry mix. To use, use ⅓ c. of mix to 1 c. boiling water.

Linda Humphrey—Hazel Dell

CHOCOLATE DRINK MIX

3-4 c. dry powdered milk
1 c. sugar
½ c. cocoa
½ t. salt
½-¾ c. dry coffee
1 c. powdered sugar
1 pkg. instant vanilla pudding mix
1 pkg. instant chocolate pudding mix

(Continued Next Page)

Stir until blended. Store in tight container. For hot chocolate, use water just below the boiling point.

Grace Campbell—Ninnekah

HOT CHOCOLATE MIX

1 large 8-10 qt. box powdered milk
1 jar powdered cream - 7 oz.
½ c. powdered sugar
1 box Nestle's Quik - 16 oz.

Mix ½ to ⅓ c. hot chocolate mix to hot water per cup. This makes 2 qts. of mix.

Mary Jo Bird—Bridgecreek

HOT CHOCOLATE MIX

1 2 lb. box Nestle's Quik
1 8 qt. box nonfat dry milk
6 oz. generic coffee creamer
2½ c. powdered sugar

Mix all together. Store in dry, tight container. Use 3-4 heaping t. to 1 mug of drink. Mix with boiling water and use to your taste.

Margery Burchfield—Blue Bonnet

HOT CHOCOLATE MIX

1 8 qt. box instant milk
1 2 lb. box powdered hot chocolate mix
1 large jar nondairy creamer
1 c. powdered sugar
⅓ c. cocoa

Combine ingredients and store in air-tight container. Combine 1 c. hot water and ⅓ c. of the above mix for 1 c. hot chocolate.

Claire Powell—Extension Home Economist

CRANBERRY DELIGHT

1½ c. water
3 c. cranberry juice
3 c. pineapple juice
½ c. brown sugar
½ stick cinnamon
1 t. cloves
⅛ t. salt

In coffee pot add water and juices. In the coffee pot basket add brown sugar, cinnamon, cloves and salt. Now perk.

Sue Gilliam—Friend

EGG NOG

1 qt. milk
½ c. sugar
dash salt
3-4 egg yolks, beaten
3-4 egg whites, beaten

Heat milk first; pour on beaten egg yolks, beating while you are pouring milk. Beat egg whites. Heat milk and yolks until they almost come to a boil. Pour on egg whites, beating all together. Add salt and let stand.

Margery Burchfield—Blue Bonnet

EGG NOG

1 doz. eggs
2 c. sugar
1 c. dark rum
1 qt. bourbon
1 qt. whole milk
1 pt. whipping cream

Beat egg yolks until light yellow. Add sugar slowly, beating until thick and creamy. Beat egg whites until stiff and fold into yolk mixture. Beat whipping cream and fold in. Add rum, bourbon and milk. Sprinkle nutmeg on top. Serves 24.

Nancy Johnson—Ninnekah

EGG NOG

1 qt. milk
4 eggs (separated)
½ c. sugar
nutmeg
whiskey

Scald milk. Beat egg yolks and sugar until creamy. Add small amount of scalded milk to egg mixture and stir. Combine egg mixture with remaining milk. Stir and cook on low heat until thoroughly blended. Beat egg whites until stiff and fold in. Add nutmeg and whiskey to taste. Serves 4.

Carolyn Spradlin—Pioneer

HOT ALMOND EGG NOG

6 eggs, separated
¾ t. salt
½ c. sugar
6 c. milk, scalded
1 T. almond extract
1 T. vanilla
nutmeg
sliced toasted almonds (optional)

Beat egg yolks well; blend in salt and sugar. Stir in hot milk, almond extract and vanilla. Beat egg whites until stiff; fold into mixture. Pour into cups; sprinkle with nutmeg and sliced almonds, if desired. Makes 10-12 servings.

Jeanette Worden—Ninnekah

CRANBERRY EGGNOG

1 c. cream
2 bottles cranberry juice cocktail (1 pt. each)
6 eggs
½ c. sugar
red food coloring

Combine cream and cranberry juice in

(Continued Next Page)

punch bowl. Beat eggs and sugar in large bowl until thick and light colored; add to juice mixture, beat until well blended. Add few drops red coloring. Chill. Decorate top of punch with wreath of whipped cream. Makes 1½ quarts.

Doris Schlecht—Ninnekah

FROZEN DAIQUIRI

1 12 oz. frozen can limeade
1 12 oz. Tequila
2 c. ice cubes

Put all in blender and blend until smooth. Salt rim of glasses and serve.

Carolyn Whitener—Ninnekah

GRAPE LEMONADE

2 lemons
¼ c. sugar
1⅓ c. grape juice
2 c. ice water

Squeeze juice from lemons. Add sugar and allow to stand until dissolved. Add grape juice and ice water. 6 servings.

Mary Hedger—Blue Bonnet

MIMOSA

1 qt. orange juice, freshly squeezed & chilled
1 bottle chilled champagne

Mix cold orange juice and champagne, pour into chilled stemmed glasses. (Serves 8.)

Carolyn Whitener—Ninnekah

ORANGE JULIUS

3 oz. orange juice, frozen & undiluted
½ c. milk
½ c. water
½ c. sugar
1 T. vanilla
5 ice cubes

Blend all ingredients in blender, except ice cubes. After well blended, add one ice cube at a time.

Substitute: 1½ c. vanilla ice cream instead of milk, water, sugar and vanilla.

Makes eight ½ c. servings.

Gerry Newton—Alex

PINE-ORANGE FLIP

¼ c. cold pineapple juice
¼ c. cold orange juice
¼ c. skim milk
4 ice cubes

Combine juices, milk and ice cubes in electric blender; cover, whirl until very light and frothy. Pour into a tall glass. Makes 1 serving.

Betty Eubank—Blue Bonnet

APPLE CIDER PUNCH

4 c. cider
2 c. cranberry juice
1 c. orange juice
1 12 oz. can apricot nectar
1 c. sugar
2 sticks cinnamon

Heat and let simmer 20 minutes. Top punch bowl with floating orange slices decorated with cloves. Serves 20-25.

Margery Burchfield—Blue Bonnet

CHRISTMAS PUNCH

2¼ c. pineapple juice
2 c. orange juice
1 c. lime juice
1 c. lemon juice
1 c. sugar
1 qt. ginger ale - chilled
1 qt. carbonated water - chilled

Combine the fruit juices and sugar and chill. Just before serving, add ice cubes, ginger ale and carbonated water. Makes 3½ qts. You may substitute frozen whole strawberries for ice cubes.

Doris Belicek—Blue Bonnet

CHRISTMAS PUNCH

1 box cherry Jello dissolved in 1 c. hot water
2 large cans frozen lemonade
1 qt. cranberry cocktail mix
½ c. sugar

Just before serving, add 1 qt. 7-Up.

Virgie Howard—Pioneer

COFFEE PUNCH

4 qts. strong coffee
1 qt. whipping cream
5 T. sugar
5 t. vanilla
2 qts. vanilla ice cream

Early in the day or the day before, make coffee and refrigerate until chilled. Just before serving, whip the cream, adding sugar and vanilla. Spoon or slice ice cream into large punch bowl. Add whipped cream. Pour cold coffee over it and mix well. Serve in cups. Yields 50-60 servings.

Carolyn Spradlin—Pioneer

COFFEE-CHOCOLATE PUNCH

1 gal. strong coffee
1 gal. fudge ripple ice cream
2 t. almond flavoring
1 pt. whipping cream
¼ c. chocolate syrup

Chill coffee and freeze 3 or 4 trays in ice cubes. Chill punch bowl in fridge 1 to 2 hours to temper. Cut ½ gal. of ice cream

(Continued Next Page)

in 1 inch cubes and place in punch bowl along with the coffee ice cubes. Combine ice cream with ½ gal. of coffee using a large whisk. Keep mixture light. Add chocolate syrup, remaining ice cream and coffee and flavoring. Whip the cream and fold into the mixture. Sprinkle lightly with nutmeg or cinnamon if you wish.

Carolyn Spradlin—Pioneer

CRANBERRY PUNCH

2¼ c. cold water
½ c. lemon juice
2 7-oz. cans jellied cranberry sauce
1 t. almond extract
1 c. orange juice
1 6-oz. bottle ginger ale

Put cold water, lemon juice, cranberry sauce and almond estract in blender container; cover and run on speed 7 (or high) until smooth. Pour into a pitcher or small punch bowl; stir in orange juice and ginger ale. To serve, pour over ice cubes in tall glasses. Makes 6 large servings.

Judith A. McAdams—Ninnekah

HOT CRANBERRY PUNCH

2 c. water
1 c. sugar or ½ c. honey
2 sticks cinnamon

Cook 10 minutes - do not boil.

Add:

6 oz. can lemonade
6 oz. can orange juice
1 pt. cranberry juice cocktail

Store in jar in refrigerator with the cinnamon sticks in it.

To use mix 1 part punch to 1 part water.

Percilla Lamar—Freeman

FRUIT PUNCH

4 c. sugar
6 c. water
46 oz. can pineapple juice
6 oz. can undiluted frozen orange juice
6 very ripe bananas
juice of 2 lemons

Place sugar and water in a pan and bring to a boil. Boil three minutes and cool. Combine juices and bananas with sugar and syrup. Freeze in milk cartons. To serve, let thaw 1½ hours and add 3 qts. ginger ale. Serves 30-35.

Carolyn Spradlin—Pioneer

EASY PARTY FRUIT PUNCH

1 6 oz. can frozen lemonade juice
1 6 oz. can frozen pineapple juice
1 6 oz. can frozen orange juice
5 c. water
2 29 oz. bottles chilled ginger ale
1 large seedless orange
1 large seedless lemon
strawberries
fresh mint sprig

Mix frozen juices and water in punch bowl or other large container. Five munites before serving, add ginger ale and ice cubes.

Cut orange and lemon into thin slices, if used. Float in punch. Garnish with fresh strawberries and sprig of mint.

Preparation time: 15 minutes.

Sue Bartlett—Winter Creek

ERIS' FRUIT PUNCH

1 large can pineapple juice
1 large can orange juice
1 can frozen lemon juice (lemonade)
2 pkgs. red Kool-Aid (or frozen punch)
6 c. water/6 c. sugar: Bring to boil and cool.
12 c. weak tea
4 large bottles ginger ale or 7-Up (or use 2 bottles and add water)

Serves between 50 and 60.

Jeanette Worden—Ninnekah

FRUIT TEA PUNCH

2 c. sugar
1 c. water
2 c. strong tea
1 c. lemon juice
2½ c. orange juice
2 c. pineapple juice
2 c. frozen strawberries
1 qt. ginger ale

Make a syrup of 2 c. sugar and 1 c. water. Add tea, fruit juices and enough water to make 1½ gal. Stir in strawberries and ginger ale just before serving. Yields about 50 servings.

Carolyn Spradlin—Pioneer

FRUIT SLUSH

2 c. sugar & 6 c. water—boiled & cooled
1 46-oz. can pineapple juice
1 large can (2½ c.) crushed pineapple
12 oz. can frozen undiluted orange juice
2 cans mandarin oranges, unsweetened—chop small
5 bananas, blended in blender
juice of 2 lemons
1 small jar maraschino cherries, chopped for coloring

Freeze in container. Use several smaller ones. Use as you need it. Dream whip containers are good to store in. Use as it thaws or is icy.

Ethel Glass—Ninnekah

HERMINA'S PUNCH

2 16 oz. cans frozen orange juice
3 6 oz. cans frozen lemon juice
2 46 oz. cans pineapple juice
2 46 oz. cans Hawaiian punch
8½ c. water

Mix all together. This will make 10 qts. Serves 100 - 5 oz. each. Best if mixed the day before, so all the flavors may mix and mellow. Store in glass or plastic.

Hermina Novotny—Rural Neighbors

HOT PUNCH

4 c. unsweetened apple juice
4 c. water
1 c. presweetened Kool-Aid - apple flavor
1 t. cinnamon
¼ t. nutmeg & cloves

Mix all ingredients together. Place on stove, bring to a boil. Serve hot.

Odessa Copeland——Ninnekah

HOT PUNCH

1 46 oz. can pineapple juice
1 large jar cranapple juice
1 t. whole cloves
1 t. stick cinnamon
1 t. whole allspice

Put spices in a cloth, or in the top of a percolator.

Heat juices, add spices. Boil about 5 minutes. Remove spices and serve.

Paulette Nicholas—Meridian Group

HOT SPICED PERCOLATOR PUNCH

2 c. unsweetened pineapple juice
2 c. cranberry juice
1 c. water
⅓ c. brown sugar
2 sticks cinnamon, broken
1 T. whole cloves

Place spices in percolator basket. Dissolve brown sugar in water. Put juices and water in percolator. Allow percolator to complete cycle.

Susan Murray—Extension Agent, 4-H

JUST PUNCH

4 large cans pink frozen lemonade
1 qt. 7-UP
2 qts. pineapple sherbet

Make lemonade as directed on can, but eliminate ½ the water. Add 7-Up. Stir, then add sherbet and let it float on top. Serve.

Mabel Parrish—Arcadia

MICKEY'S PUNCH

2 pkgs. cherry Kool-Aid
2 pkgs. raspberry Kool-Aid
1 pkg. strawberry Kool-Aid
2 12 oz. cans frozen orange juice
1 12 oz. can frozen lemonade
6 c. sugar
2 gal. water

This recipe can be made any color you desire by changing the color of the Kool-Aid. In a large container mix the above ingredients. Chill for several hours. If you like, an ice ring can be made by pouring 3 to 4 c. in a ring mold and freezing.

Mickey Berry—Ninnekah

MINT PUNCH

60 sprays fresh mint
4 c. sugar
4 qts. boiling water
4 c. lemon juice
16 c. orange juice
4 c. pineapple juice
4 qts. ginger ale

Simmer mint, sugar and water 15 minutes. Chill overnight or 4 hours. Strain, add all but ginger ale and chill overnight. Add chilled ginger ale before serving. (Grain alcohol can be added.)

Carolyn Whitener—Ninnekah

MOCHA PUNCH

4 c. hot coffee
½ c. sugar
¼ t. almond extract
1 qt. chocolate ice cream
1 qt. vanilla ice cream
1 c. whipping cream, whipped
ground nutmeg

Combine coffee and sugar; stir until sugar dissolves. Chill.

Add almond extract; stir well. Scoop ice cream into coffee mixture; fold in whipped cream. Pour into serving glasses; sprinkle with nutmeg.

Yields about 3 qts.

Mary Giles—Meridian

PARTY PUNCH

1 large bottle cranberry juice
1 can frozen lemonade - thawed
½ gal. raspberry sherbet
1 qt. ginger ale

Chill juice and ginger ale. Combine the juice and concentrated lemonade and stir well. Chill. Just before serving, pour into a 4 qt. punch bowl. Add scoops of sherbet. Slowly add the ginger ale. This recipe will serve 35.

Leona Shoemake—Lucile

PARTY PUNCH

1 qt. orange juice
1 qt. pineapple juice
1 large bottle grape juice
1 c. sugar
1 qt. ginger ale
1 small can frozen lemonade

Mix all together and chill or freeze to a slush.

Mary Jo Bird—Bridge Creek

PINEAPPLE PUNCH

Boil ⅓ c. sugar & ⅓ c. water to dissolve sugar. Add 1 large can pineapple juice. Use this to make ice cubes or a ring mold of ice, putting in cherries and maybe mint leaves.

At serving time, combine:

1 small can frozen orange juice
3 cans water
juice of 3 lemons
1 large can pineapple juice
3 large (24 oz.) bottles 7-Up or ginger ale

Put in fancy ice, which does not dilute the punch.

Margaret Smith—Meridian

ERMA'S PINEAPPLE PUNCH

1 large can pineapple juice
5 cans water
6 c. sugar
3 T. citric acid

Mix all ingredients together and place in freezer, stirring frequently until slushy. This will take several hours. This can be easily tinted with food coloring to match color schemes of showers or weddings. Serves 45.

Linda Humphrey—Hazel Dell

PUNCH FOR A CROWD

6 pkgs. orange Kool-Aid
8 c. sugar
2 c. water
1½ 46 oz. cans pineapple juice
2 cans frozen lemon juice
1 can frozen orange juice
1 bottle ginger ale

Cook Kool-Aid, sugar and water to rather thick syrup; cool. Add pineapple juice, lemon juice and orange juice. Mixture may stand for 24 hours, if desired. Add ginger ale just before serving. Yields 50 servings.

Mary Giles—Meridian

PURPLE PASSION PUNCH

2 6 oz. cans frozen pink lemonade
2 6 oz. cans Welch's frozen grape juice
1 large can unsweetened grapefruit or orange juice
1 pt. 190 proof alcohol

Mix in gallon container and finish filling with water. Mix well.

Nancy Johnson—Ninnekah

RED PUNCH

1 pkg. cherry Kool-Aid
1 pkg. raspberry Kool-Aid
2 c. sugar
2 qts. water
46 oz. orange juice
1 qt. ginger ale

Mix all together and chill or freeze to a slush. This will make 30 4-oz. servings.

Mary Jo Bird—Bridge Creek

SANDY'S BANANA PUNCH

4 c. sugar
6 c. water
1 46 oz. can pineapple juice
1 6 oz. can frozen orange juice
5 bananas - very ripe and mashed
juice of 2 lemons
2 qts. ginger ale

Combine sugar and water and bring to a boil for 3 minutes; cool to room temperature. Combine sugar syrup, pineapple & orange juices, bananas and lemon juice; chill.

This may be prepared well in advance and frozen in cartons.

When ready to use, have almost thawed. Add chilled ginger ale and serve.

Serves 35 to 40 cups.

Carolyn Whitener—Ninnekah

SAINT PATRICK'S DAY PUNCH

1 pkg. lime Kool-Aid
1 large can pineapple juice
1 large bottle ginger ale

Mix Kool-Aid according to directions. Add pineapple juice. Add ginger ale just before serving.

Paulette Nicholas—Meridian

SHERBET PUNCH

½ gal. lime sherbet
½ gal. pineapple sherbet
1 large can crushed pineapple
2-3 qts. ginger ale
1 small jar maraschino cherries

Soften sherbet and then slowly mix in other ingredients. Float cherries on top. Serves 25.

Vera Collins—Ninnekah

1 gal sherbet
1-2 qt 7-up

SOUTHERN HOT PUNCH

1 large bottle or can apple juice
2-3 lemon slices
2 sticks cinnamon
½ T. ground cloves

Simmer 3 or 4 minutes. Serve hot with mint. Serves 4.

Carolyn Spradlin—Pioneer

SUMMER WINE PUNCH

3 c. fresh strawberries, halved
¼ c. sugar
1 bottle (4-5 qt.) chilled Reisling or Chablis
1 c. vermouth
1 qt. chilled lemon or grapefruit soda

Chill all ingredients before mixing them together. Put strawberries into chilled bowl. Sprinkle sugar over, stir until strawberries are evenly coated.

Pour wine, vermouth and chilled soda into bowl; add ice cubes. Serve immediately.

Preparation time: 15 minutes. Makes 2 qts.

Sue Bartlett—Winter Creek

TELLERS PUNCH

2 pkgs. unsweetened Kool-Aid
1 16 oz. can frozen orange juice
1 qt. water
2 c. sugar
1 46 oz. can unsweetened pineapple juice
1 qt. ginger ale

Mix all ingredients except ginger ale, thoroughly. Chill. When ready to serve, add ginger ale and pour over ice ring made with pineapple chunks and lime slices. Makes 30 cups.

Alice Terry—Lucile Group

THREE-FRUIT PUNCH

1 6-oz. can frozen lemonade concentrate
1 8-oz. can crushed pineapple
1 10-oz. pkg. frozen strawberries, thawed
3 qts. ginger ale, chilled
crushed ice

Put lemonade concentrate, pineapple and strawberries in blender container; cover and run on speed 7 (or high) until completely smooth. Combine with ginger ale and pour over crushed ice in a punch bowl. Makes 1 gal. (32 servings).

Note: Fruit mixture can be made in advance and stored in a covered jar in refrigerator. Combine with ginger ale before serving.

Judith A. McAdams—Ninnekah

VERY SP[illegible]

48 oz. lemonade (4 [illegible] water)
48 oz. pineapple juice
2 qts. ginger ale (or 3 qts. if use champagne)
1 qt. sparkling water or 1 qt. dry champagne
block ice
fresh strawberries - pretty ones - washed but not stemmed

Mix everything together. Put into a chilled punch bowl, float the ice block and add the strawberries. Have this the last thing you do just before everyone comes in.

Carolyn Whitener—Ninnekah

WEDDING PUNCH

3 c. sugar
6 c. water (boiling)
¼ c. tea leaves
3 c. orange juice
1 c. lemon juice
3 c. pineapple juice
1½ qts. ginger ale
lemon wedges
sprigs of mint
maraschino cherries

Combine sugar with half of the water; stir until dissolved and let boil 7 minutes without stirring. Let cool.

Meanwhile, pour remaining water over tea leaves. Cover and let stand 5 minutes; strain and cool.

Combine fruit juices, sugar syrup and the tea; chill. Pour over ice and add ginger ale. Garnish with lemon wedges, sprigs of mint and maraschino cherries. Champagne may be used instead of ginger ale. This will make 2 gal.

Pamela Williams—Ninnekah

SLUSH

4 c. sugar
1 tall can pineapple juice
1 pt. lemon concentrate
2 gal. water
3 pkgs. Kool-Aid

Mix all ingredients. Put in freezer. Stir every three hours. If frozen solid, let set out 2-3 hrs. before serving.

Mary Hedger—Blue Bonnet

REFRIGERATOR TEA

3 lemons
6 c. boiling water
7 small tea bags
1 c. sugar
1 c. water

(Continued Next Page)

Squeeze juice from lemons. Pour boiling water over bags. Let steep 5 minutes. Remove bags and add lemon rind. Cover and let stand until cold. Make syrup of sugar and 1 c. water, boiling until sugar is dissolved. When tea is cold, take out lemon rind. Add lemon juice and simple syrup. Will keep good and not cloud in refrigerator.

Carolyn Whitener—Ninnekah

CRANBERRY TEA

1 qt. ripe cranberries
1 qt. water
juice of 3 lemons
1 c. red hot candies
2½ qts. sugar
12 whole cloves
juice of 3 oranges
2 qts. water

Cook cranberries in 1 qt. water; strain juice. Add remaining ingredients to juice; heat and serve hot. Makes 25-30 c.

Betty Eubank—Blue Bonnet

MAKING TEA

Tea deteriorates on exposure to air, so it should be kept in a covered container. Use 1 t. of tea for each c. of boiling water. Scald an earthenware tea pot, put in the tea and pour boiling water over it (cover). Let it stand for 3 to 5 min. Pour at once.

Nadine Wendling—Blue Bonnet

INSTANT HOT TEA

1 small jar (7 oz.) lemon instant tea
1 small jar (7 oz.) Tang
3 c. sugar
1 t. cinnamon
1 t. nutmeg
1 t. cloves
¼ t. allspice

Mix all ingredients together and store in an airtight container. To make tea, add 2 to 3 t. to each c. of boiling water.

Odessa Copeland—Ninnekah

HOT SPICED TEA

2 c. instant tea
1 c. Tang
1 large pkg. lemonade
½ t. cloves
½ t. ginger
2 t. cinnamon

Mix all together and put into a large jar. Use 2 large t. to one c. of boiling water.

Nina Boyd—Blue Bonnet

HOT SPICED TEA MIX

1 c. instant tea
2 c. Tang
1½ c. sugar
1 T. cinnamon
½ t. cloves

Mix all ingredients well. Store in large covered jar. Add 1 t. to 8 oz. hot water. Stir well.

Gerry Newton—Alex

SPICED TEA

1¼ c. sugar
¾ c. instant tea
1 18 oz. jar Tang
½ t. ground cloves
1 t. cinnamon

Mix ½ to ⅓ c. of the mix to 1 c. of hot water. This will maker about 1 qt. of mix.

Mary Jo Bird—Blue Bonnet

SPICED TEA

1 c. Tang
1 c. instant tea
1 pkg. Wyler's lemonade mix
1¼ c. sugar
1 t. cinnamon
½ t. cloves

Mix together and add 2 heaping t. to 1 c. boiling water.

Mattie Leverett—Friend

SPICED TEA MIX

1 jar orange Instant Breakfast drink
1 can or jar iced tea mix
1 jar instant tea
2 large pkgs. pre-sweetened lemonade Kool-Aid
2 T. cinnamon
1 T. allspice

Mix in a large bowl and then pour back into product containers. Use 2 to 3 t. for each cup of hot tea.

Carolyn Spradlin—Pioneer

SPICED TEA

3 c. water
1 c. sugar
3 sticks cinnamon
2½ c. pineapple juice
1 can frozen orange juice
1 can frozen lemonade
½ gal. strong tea

Bring the first 3 ingredients to a boil, then add the other ingredients and simmer. The longer it simmers, the better it tastes.

Barbara Thomas—Ninnekah

RUSSIAN TEA

4 qts. water
15 whole cloves
6 sticks cinnamon
4 T. tea
1 c. lemon juice
2 c. orange juice
2 c. pineapple juice
2 c. sugar

Boil cloves and cinnamon with 8 c. of water for 15 min. Add tea; steep 3 min. Remove tea and spices. Add remaining water, juices and sugar that have been heated. Serve hot.

Mary Hedger—Blue Bonnet

"WOW" TOMATO JUICE

1 46 oz. can tomato juice
½ of 6 oz. can orange juice - undiluted
juice of 2 lemons
juice of 1 lime
1 T. Worcestershire sauce
2 t. salt

Blend and refrigerate. Serve in frosted glasses.

Carolyn Spradlin—Pioneer

YELLOW BIRD

1 jigger creme de banana
1 jigger rum
1 dash lemon juice
1 dash pineapple juice
1 dash orange juice

Put all ingredients into a blender with crushed ice. Pour into a glass and top with a slice of lemon. Serves 1.

Carolyn Spradlin—Pioneer

HOT WASSAIL

1 qt. tea
1 qt. apple juice
1 qt. cranberry juice
2 c. orange juice
1 small can frozen lemonade
¾ c. sugar
12 whole cloves
4 cinnamon sticks

Mix all ingredients together in a 1 gal. container and place in refrigerator at least overnight. Heat until hot to serve. Very good for holidays. Keeps very well in refrigerator.

Grace Rowe—Arcadia

WASSAIL

2 qts. apple juice
1 cinnamon stick
½ t. nutmeg
¼ c. honey
3 T. lemon juice
1 qt. orange juice
1 t. lemon rind

Combine the apple juice and cinnamon stick in a pan. Cover and bring to a boil. Reduce heat and simmer 5 minutes. Do not boil again. Add the nutmeg, honey, juices and rind, and simmer for 5 more minutes uncovered. Cool and refrigerate in a closed container. Heat as needed. Makes about 3 qts. Serves 18-20.

Doris Belicek—Blue Bonnet

WASSAIL

1 gal. apple juice or cider
6 long cinnamon sticks
48 whole cloves
3 t. whole allspice
1½ -2 c. sugar
1 c. orange juice
6 T. lemon juice

In large saucepan over medium heat, bring all ingredients to a boil. Simmer for 10 minutes, stirring occasionally. Strain and pour into a punch bowl. Serve warm. Makes 36 ½-cup servings.

Gerry Newton—Alex

WINE

8 12 oz. cans frozen grape juice
8 lbs. sugar
1 pkg. dry yeast
1 5 gal. glass jug
1 large balloon
water

Dissolve sugar in the water (about 3 qts.) and pour into the jug. Add the thawed grape juice, then the yeast. Stir well and fill the jug with water to a little above the shoulder. Puncture the end of the balloon with a pin and attach to the mouth of the jug. Tie securely. Balloon will inflate and stay up for about 4 weeks or more. When balloon deflates and falls over it is ready to be bottled. Strain with cheesecloth if you like. This will make 4½ gal.

Joyce Hickey—Rural Neighbors

WINE

2 12 oz. cans Welch's grape juice
4 c. sugar
¼ heaping t. dry yeast

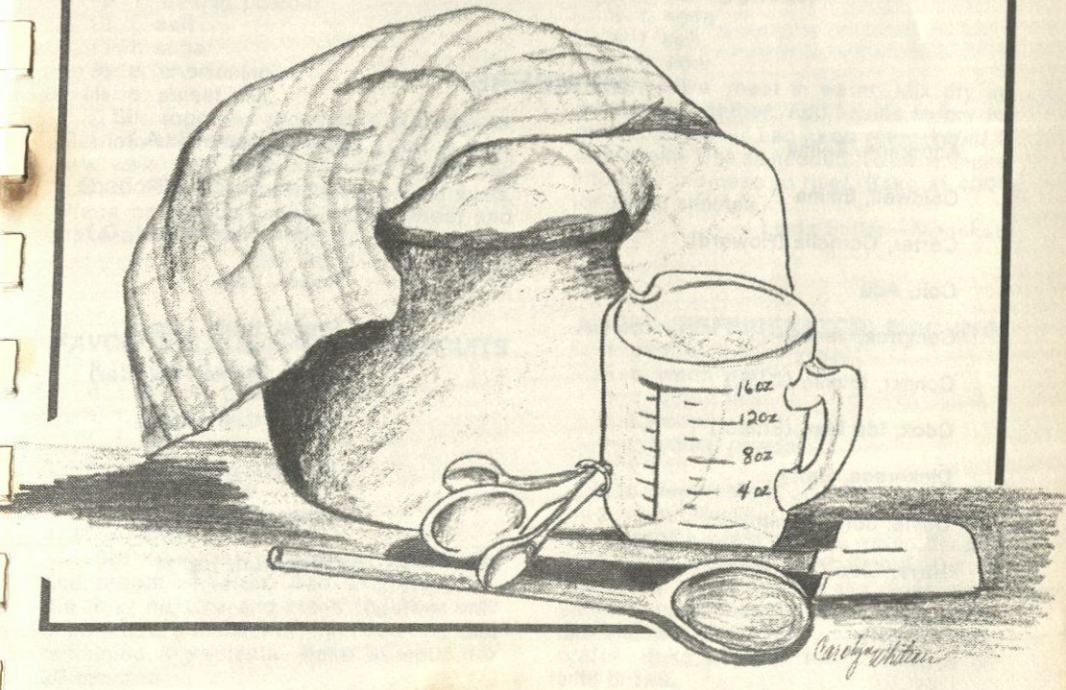
Melt sugar and yeast together in warm water. Add juice, put in 1 gal. jug, finish filling with lukewarm water. Put heavy balloon on neck of jug (I used a Mickey Mouse balloon). Tie securely. Ferment for 21 or 28 days, or till it quits working.

Strain 4 times into qt. jars, put where cool.

Drink 4 oz. before going to bed for relaxation.

Mabel Phariss—Happy Home

Breads



FREEMAN

The Freeman Club was organized May 4, 1931 at the Freeman Schoolhouse, District 44. There were eight women who met with the Home Demonstration Agent, Mrs. Nettie Coryell. Their officers were: Mrs. Lola Whitley - President, Mrs. T. L. Bacon - Vice President, and Mrs. C. A. Heisler - Secretary. Membership grew to 15 members, and they met on the first Tuesday of each month for a covered dish luncheon and meeting.

The purpose was to meet in the homes and learn to can with pressure cookers: fruits, vegetables, chicken and beef. Quilts were pieced and quilted for the needy, such as fire and storm victims.

Tea towels were hemmed and embroidered, or whatever the hostess had for them to do. Friendship quilts were made and quilted for each member. Ditty bags were made for men in the service. Later we helped with 4-H picnics. We have made lap covers for nursing homes, helped with children's hospital in the city, and given gifts to the youth center, Salvation Army and other organizations.

We participate in the fair, style shows, all county affairs, and district and state meetings. We have entertained sister clubs several times.

On May 20, 1981, a reception was held in the home of Mrs. Jetta Doyle to honor Mrs. C. A. Heisler and Lola Whitley, who received their 50 year pins. Mrs. Heisler is still a member of the club.

At present time we have 20 members, and there were 40 past members.

Our officers this year are: Mrs. Smith Doyle - President, Mrs. Howard Carter - Vice President, and Mrs. Mary Weaver - Secretary.

MEMBERS

Anderson, Zelma

Caldwell, Emma

Carter, Cornelia (Howard)

Coit, Ada

Compton, Jesse

Conner, Minnie (C. E.)

Cook, Ida Mae (Ernest)

Dickerson, Betty

Doyle, Jetta (Smith)

Hays, Cleo (Alonzo)

Heisler, May (C. A.)

Lamar, Percilla (Robert)

Nickell, Mammie (J. C.)

Roper, Lois

Steed, Betty (Tom)

Unruh, Beulah (Walter)

Wade, Clara Maye

Weaver, Mary

Wilhoit, Neva

Woodruff, Hazel

Quick Breads

Biscuits

BISCUITS

2 c. flour
1 T. baking powder
1 t. salt
2 T. shortening
¼ c. nonfat dry milk

Mix dry ingredients thoroughly, and cut in the shortening until the mixture is crumbly. Add water to make a soft dough. Do not keep it too sticky; knead it gently on a lightly floured surface 10 to 12 times. Form into ball, and pat or roll dough to ½ to ¾ inch thick. Cut out with a biscuit cutter or cut into squares with a knife. Place on an ungreased baking sheet 1 inch apart for crusty biscuits - close together for softer ones. Bake at 450° for 12 to 15 minutes, or until golden brown.

This will make 8 biscuits.

Emily Biby—Norrose

BAKING POWDER BISCUITS

3 c. sifted flour
2 T. baking powder
1 t. salt
1 t. sugar
⅔ c. shortening
1½ c. sweet milk

Sift together the first 4 ingredients. Cut into the shortening and add the milk. Mix well. Turn onto a floured board and knead. Roll and cut into desired shapes. Place on an ungreased baking sheet and bake at 450° for 12-15 minutes.

Nina Boyd—Blue Bonnet

FAVORITE BAKING POWDER BISCUITS

2 c. sifted flour
4 t. baking powder
½ t. cream of tartar
½ t. salt
2 T. sugar
½ c. shortening
1 egg, unbeaten
⅔ c. milk

Sift flour, baking powder, salt, sugar and cream of tartar. Add shortening to the flour mixture and blend together until of cornmeal consistency; then continue with remaining ingredients. Bake at 450° for 20 minutes.

Vicki Standridge—Lucile

MASTER MIX BISCUITS

9 c. all purpose flour, sifted
⅓ c. double acting baking powder
1 T. salt
2 t. cream of tartar
¼ c. sugar
2 c. all vegetable shortening

Sift dry ingredients together three times in large bowl. Cut in shortening with two knives or pastry blender until mixture resembles coarse meal. Store, tightly covered, at room temperature.

To make biscuits: Stir together 3 c. master mix and 1 c. milk - approximately 25 strokes. Knead several times on floured surface. Roll out and cut in rounds. Place on baking sheet. Bake at 425° for 12 to 15 minutes or until biscuits are golden brown.

Yield: 12 to 16 biscuits.

Ann Calhoun—Ninnekah

ANGEL BISCUITS

1 pkg. dry yeast
½ c. warm water
2 c. buttermilk
½ c. melted shortening
¼ c. sugar
4 t. baking powder
½ t. soda
½ t. salt
4½ c. flour

Dissolve yeast in water. Mix dry ingredients together. Add liquids to dry ingredients. Cover and keep refrigerated 2 or 3 weeks. Use as needed. To bake, make into rolls (no need to rise). Bake at 400° for 15-20 minutes.

Linda Butler—Ninnekah

ANGEL (REFRIGERATOR) BISCUITS

1 pkg. or 1 cake yeast
½ c. warm water
5 c. sifted flour
1 t. soda
1 t. baking powder
1 t. salt
⅔ c. vegetable shortening
2 c. buttermilk

Dissolve yeast in warm water. Stir dry ingredients together (2-3 times). Cut in shortening; add buttermilk and yeast - work until well-moistened. Use as needed. Bake like biscuits. Keep tightly sealed in refrigerator. Bake at 400° for 12 minutes or until brown.

Mary Giles—Meridian

ALICE GAY'S NEVER FAIL BISCUITS

1 c. warm water
2 pkgs. dry yeast
3 T. sugar
¾ c. salad oil
2 c. buttermilk
1 t. soda
5 c. self rising flour

Mix together 1 c. warm water, 2 pkgs. dry yeast and 3 T. sugar. When yeast dissolves, add ¾ c. salad oil, 2 c. buttermilk, and 1 t. soda; mix well. Add 5 c. self rising flour. Put in covered bowl and store in refrigerator a few hours or overnight. Dip out as much as you need onto a floured board. Work with hand to form biscuits. Bake at once in 450° oven until golden brown. Remaining dough can be kept covered in refrigerator for a week.

Jeanette Worden—Ninnekah

AUNT VERA'S ANGEL BISCUITS

Dissolve 1 pkg. yeast in 2 c. lukewarm water.

Add:

¾ c. shortening
¼ c. sugar
1 egg
4 c. self rising flour

Stir all together and put in icebox, until needed. Make into biscuits and bake at 350°. May need to use a little more flour.

Jeanette Worden—Ninnekah

BUTTERED YEAST BISCUITS

1 c. milk
1 pkg. yeast
2 T. margarine
1 t. salt
1 T. sugar
3 c. flour

Scald milk and cool to lukewarm. Add yeast to milk; then add shortening, salt, sugar and flour. Knead into a ball; roll out, brush with melted margarine, fold over and brush again. Cut with a biscuit cutter. Place in a greased pan. Let rise in warm place for 45 minutes; then place in a 350° oven for 20 minutes. Makes 12 to 15 biscuits.

Carolyn Spradlin—Pioneer

CHEESE BISCUIT DOUGH

2 c. sifted flour
3 t. baking powder
½ t. salt
4 T. cold shortening
¾ c. milk
½ c. grated cheddar cheese

Sift dry ingredients together and cut in shortening. Add milk to make a soft dough. Place on a floured board and knead lightly a few seconds, using as little flour as possible on the board. Roll out ½ inch thick and sprinkle the cheese on the dough. Double over and cut out the biscuits with a doughnut cutter. Place on a greased baking sheet, and bake in a very hot oven (450°) about 12 minutes. Makes 14 2-inch biscuits.

Pamela Williams—Ninnekah

COWBOY BISCUITS

2 pkgs. dry yeast
1 c. water
½ c. sugar
5 c. flour
4 t. baking powder
1 t. salt
½ c. shortening
2 c. buttermilk

Dissolve yeast in warm water with sugar. Add all other ingredients to make a heavy dough. Cover and let set overnight or let rise at room temperature before baking. This will keep in the refrigerator for several days. Bake at 425°.

Irene Auld—Pikes Peak

MOM'S SWEET POTATO BISCUITS

1 c. sweet potato, mashed
½ c. bacon drippings
⅓ c. milk (may need a little more)
2 c. flour, sifted
1 t. salt
3 t. baking powder

Mix potatoes and drippings. Gradually add milk. Then add flour, salt and baking powder. Bake in a moderate oven. If you use sour milk, just add a little soda. If you use self rising flour, cut down on the salt and baking powder.

Helen Snedeker—Friend

YAM BISCUITS

1¾ lbs. (scant) yams
½ c. vegetable shortening
1½ c. all purpose flour
2 t. baking powder
1 t. salt
¼ c. sugar

Scrub the yams in cold water; do not pare. Cover them with boiling water and boil in a covered saucepan just until tender when pierced with a fork. Drain; remove skins and mash. Measure enough to make 2 c.; reserve any remaining for some other use. With a spoon, beat the shortening into the mashed, hot yams until blended; cool. In a medium size bowl, stir together the flour, baking powder, salt and sugar.

Add the yam mixture and work together until blended. If dough is very sticky, add flour sparingly.

On a pastry cloth with a covered rolling pin, roll dough out ½ inch thick. With a floured round 2-inch cutter, cut out biscuits. Place slightly apart on an ungreased cookie sheet. Bake in a preheated 450° oven until browned, 15-18 minutes. (Bottoms of the biscuits will be very dark, but they will not taste scorched.) Rush to the table while they are still puffy and hot; they will sink slightly as they cool. They are crusty outside and soft inside. Serve them with plenty of butter.

Makes almost 2 dozen.

Carolyn Spradlin—Pioneer

WHOLE WHEAT BISCUITS

- 1¼ c. all purpose flour
- ¾ c. whole wheat flour
- 1 T. sugar
- 1 t. baking powder
- ½ t. soda
- ¼ t. salt
- 3 T. margarine, softened
- 1 pkg. dry yeast
- ¼ c. warm water (105° to 115°)
- ⅔ c. buttermilk
- vegetable cooking spray

Combine first 6 ingredients in a medium bowl; cut in margarine, using pastry blender, until mixture resembles coarse meal. Dissolve yeast in warm water. Combine yeast mixture and buttermilk; add to flour mixture, stirring until moistened. Cover and refrigerate overnight. Turn dough out onto a lightly floured surface and knead 1 minute. Roll dough to ½-inch thickness; cut with 2-inch biscuit cutter. Place biscuits on baking sheet coated with cooking spray. Bake at 425° for 12 minutes or until golden.

Yield: 1½ dozen biscuits (68 calories each).

NOTE: Biscuit dough may be stored in refrigerator for 3 to 4 days.

Nancy Johnson—Ninnekah

SKY HIGH BISCUITS

- 2 c. flour
- 1 c. whole wheat flour
- 4½ t. baking powder
- 2 T. sugar
- ½ t. salt
- ¾ t. cream of tartar
- ¾ c. butter
- 1 egg
- 1 c. milk

Combine flours, salt, sugar, baking powder and cream of tartar. Cut in butter until mixture resembles cornmeal. Add eggs and milk, stirring quickly and briefly. Knead lightly on a floured board. Roll or pat out about 1" thick. Cut and place on a baking sheet, greased. Bake 12 to 15 minutes at 450°. Brush with butter. Makes about 20 biscuits.

Coffee Cakes

A GOOD COFFEE CAKE

- 1 c. sugar
- 2 eggs
- melted butter
- ¾ to 1 c. milk
- 1⅞ c. flour
- 1 T. baking powder
- 1½ t. salt
- ½ t. cinnamon mixed with ½ c. brown sugar
- 1 c. chopped pecans

Beat sugar and eggs; add 2 T. melted butter and milk. Sift flour, baking powder and salt together. Add all together. Pour into greased 9" x 9" pan. Top with nuts and melted butter. Top this with cinnamon mixture. Bake at 350° for 25 minutes.

Carolyn Whitener—Ninnekah

AUNT MEG'S SOUR CREAM APPLE COFFEE CAKE

- ½ c. margarine
- 1 c. sugar
- 3 eggs
- 1 T. baking powder
- 1 t. soda
- 2 t. cinnamon
- ¾ c. sour cream
- 1 c. grated raw apple, packed (Aunt Meg used 2 c. apple.)
- 1 c. chopped nuts
- 1 c. brown sugar
- 2 t. dry instant coffee

Cream margarine and sugar. Beat in eggs one at a time. Sift together next four ingredients. Add to creamed mixture alternately with sour cream and apple; blend well. Combine remaining ingredients. Spoon half the batter into a greased 9-inch tube pan. Sprinkle ⅔ of the nut mixture over batter. Cover with remaining batter; top with nut mixture. Bake at 375° for 50 minutes. Cool and remove from pan.

Jeanette Worden—Ninnekah

BOHEMIAN COFFEE CAKE

1 c. brown sugar
1 c. white sugar
1 c. Crisco oil
1 c. buttermilk
2 eggs, unbeaten
2¼ c. sifted flour
1 t. salt
1 t. soda
1 t. cinnamon
1 t. nutmeg
1 t. vanilla
1 c. angel flake coconut (optional)
1 c. chopped pecans

Combine first five ingredients and dry ingredients which have been sifted together. Beat well. Stir in coconut and nuts last with a spatula or spoon. Bake at 350° 50-60 min. Bake in a greased, floured Bundt pan. Serves 10 or more.

Topping:

½ stick oleo, softened
1 box (4 c.) powdered sugar
1 t. vanilla or almond extract
1 8 oz. Philly cream cheese

Blend all ingredients. Spread over cake.

Peggy Castleberry—Ninnekah

EASY CINNAMON COFFEE CAKE

½ c. butter
1 c. sugar
2 c. flour, sifted 3 times
1 t. soda
2 eggs, beaten
1 t. vanilla
1 c. sour cream
1 t. baking powder
¼ c. sugar
1 t. cinnamon

Cream butter with sugar. Add eggs, vanilla and sour cream, then flour, soda and baking powder. Pour half the batter into an ungreased tube pan. Sprinkle with cinnamon and sugar. Pour on the remaining batter. Bake 40 minutes at 350°

Bertie Newton—Springcreek

PRUNE KUCHEN (COFFEE CAKE)

1¼ c. cooked prunes, pitted and halved
1 c. sifted flour
3 T. sugar
1 t. baking powder
½ t. salt

Sift together. Cut in 3 T. Crisco. Add 1 beaten egg yolk in ⅓ c. milk.

TOPPING

½ c. thick sour cream
1 T. sugar
½ t. vanilla

Pour first mixture in a greased 9 inch cake pan, building up outer edges slightly. Cover with prunes, cut side up. Bake about 30 minutes in 400° oven, or until edges are brown and center cooked. Spread on sour cream topping and bake 5 minutes longer. Serves 8-10 people.

Ruby Keim—Pioneer

STREUSEL-FILLED COFFEE CAKE

Streusel Filling and Topping:

½ c. brown sugar
2 t. cinnamon
2 T. flour
2 T. butter or margarine
½ c. chopped nuts

Mix together with a fork before mixing coffee cake.

Coffee Cake:

1½ c. flour
3 t. baking powder
¼ t. salt
¾ c. sugar
¼ c. shortening
1 egg
½ c. milk

Sift dry ingredients, cut in shortening. Blend in well beaten egg mixed with milk. Spread half the batter in greased and floured 6 x 10-inch pan or 8-inch square pan. Sprinkle with half the streusel mixture. Add the other half of batter, and sprinkle streusel over top. Bake 25 to 30 minutes in 375° oven. Serves 8 or 9.

Hattie Orr—Rural Neighbors

SUNBURST COFFEE CAKE

2½ to 2¾ c. all-purpose flour
1 pkg. active dry yeast
⅔ c. milk
¼ c. sugar
¼ c. shortening
1 egg
½ t. grated lemon peel
¼ c. currant jelly

In large mixer bowl, combine 1 c. of the flour and the yeast. Heat milk, sugar, shortening, and 1 t. salt just till warm (115°-120°), stirring to melt shortening. Add to dry mixture; add egg and lemon peel. Beat at low speed with electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Knead on a lightly floured surface till smooth and elastic (3 to 5 minutes). Place in greased bowl, turning once. Cover and let rise till double (1 to 1½ hours).

Punch down; turn out on lightly floured surface. Cover and let rest 10 minutes.

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Roll out to 10 x 8-inch rectangle. With doughnut cutter, cut into 12 doughnuts. Arrange the doughnut "holes" in a solid circle on greased baking sheet to form center. Stretch the doughnut rings slightly; arrange around doughnut holes. Let rise again till light (about 45 minutes). Bake at 375° till done - 12 to 15 minutes. Cool on rack. Spoon jelly into center of outer rings. Drizzle with confectioners' icing. Sprinkle center with yellow sugar crystals, if desired. Serve warm or cool. Makes 1 coffee cake.

Helen Snedeker—Friend

Loaves

APPLE BREAD

2 c. apples, diced
1 c. sugar
1 t. cinnamon
1½ c. flour, sifted
1 t. soda
1 t. vanilla
½ c. oil
1 egg
½ c. nuts
½ c. raisins

Toss the apples, sugar and cinnamon, and let stand at least 30 minutes. Mix the other ingredients and bake in a prepared loaf pan at 350° for 50-60 minutes, or until done.

Bea McKee—Rural Neighbors

MAMIE'S APPLE BREAD

2 c. sugar
¾ c. cooking oil
3 eggs
½ c. pineapple juice
3 c. flour
2 T. cinnamon
½ t. salt
2 T. soda
2 T. vanilla
1 c. pecans, chopped
3 c. grated apples, peeling and all

Cook at 300° about 1½ hours in greased and floured loaf pans. Good with whipped cream or Dream Whip. Keep in refrigerator. Best plain while warm.

Jeanette Worden—Ninnekah

APPLE NUT BREAD

4 c. diced, pared apples
1 c. coarsely broken pecans or walnuts
2 c. sugar
3 c. flour
2 t. baking soda
¼ t. salt
¼ t. allspice
¼ t. nutmeg
¾ t. cinnamon
1 c. melted butter
2 t. vanilla
2 large eggs, slightly beaten

In medium bowl, stir together the apples, pecans and sugar. Let stand 1 hour, stirring often so mixture makes its own juice.

In a large bowl, stir together the flour, baking soda, salt, allspice, nutmeg and cinnamon. Add apple mixture and stir well. Stir in butter and vanilla. Stir in eggs.

Bake at 325° for 1 hour and 15 minutes in greased and floured small bread pans.

Makes 4 small loaves.

Vickie Schein—Arcadia

BANANA BREAD

3 bananas
1 c. sugar
2 c. flour
1 t. baking powder
1 t. salt
2 eggs
1 t. soda
½ c. shortening

Mash bananas in mixer until rather smooth. Add sugar and let set 15 minutes. Measure flour; add to it the baking powder and salt. Dissolve soda in a little water and set aside. Add shortening to bananas and sugar mixture. Beat well. Add the dry ingredients, soda and eggs. Beat well. Bake at 325° for 50 to 60 minutes. Test with a straw to be sure it's done. Makes 1 large loaf or 2 small ones. Pans should be greased and floured before pouring in the batter. This freezes well and can be baked ahead of time.

Marjorie Nicholas—Meridian

ILA'S BANANA BREAD

½ c. sugar
½ c. Crisco or butter
2 eggs
1 c. bananas, mashed
¼ c. buttermilk
½ t. salt
¾ t. soda
2 c. flour
¼ c. pecans, chopped

Cook at 350°F until it won't spring up when mashed.

Ila Cooper—Slaton

MOIST BANANA BREAD

¾ c. butter
3 c. sugar
3 eggs
7 ripe bananas
½ t. salt
4½ c. flour
3 t. soda
1 12 oz. carton sour cream
2 t. vanilla

Cream butter and sugar. Add eggs, pureed bananas, sour cream and vanilla; mix well. Then add salt, soda and flour. Mix. Pour into greased loaf pans (2 or 3) and bake at 300° for 1 hour. This bread freezes well.

Carolyn Spradlin—Pioneer

BANANA LOAF

2 c. flour
1 t. baking powder
½ c. shortening
1 c. sugar
1 egg
1 c. mashed banana
3 t. milk
½ t. soda
½ c. nuts

Cream shortening and sugar; add well beaten egg. Add mashed banana to which has been added the soda and milk. Add flour and baking powder which have been mixed together. Add nuts. Pour into a well greased loaf pan. Bake about 40 minutes in 350° oven.

Genny Newton—Meridian

ANN'S BANANA NUT BREAD

3 bananas
1 c. sugar
2 c. flour
1 t. baking powder
1 t. salt
2 eggs
1 t. soda
½ c. shortening
½ c. nuts

Mash bananas, add sugar, and let stand 15 minutes. Sift together sifted flour, baking powder and salt. Dissolve soda in a little water. Add shortening to the banana and sugar mixture and beat. Add dry ingredients, soda and beaten eggs. Add nuts. Mix only until blended.

Bake in loaf pan 50 to 60 minutes at 325°.

Nancy Calhoun Kelley—Ninnekah

GRACE'S BANANA NUT BREAD

1 c. sugar
½ c. oleo
2 eggs, beaten
1½ c.mashed bananas
1 T. lemon juice
2 c. sifted flour
3 t. baking powder
½ t. salt
1 c. chopped nuts

Cream sugar with oleo. Add eggs; stir in bananas and lemon juice. Sift flour, baking powder and salt together. Add to banana mixture and stir in nuts. Bake in 9 x 5 x 3 inch loaf pan at 350° for 1 hour.

Grace Campbell—Ninnekah

IRENE'S BANANA NUT BREAD

1 c.shortening
1 egg
1 t. soda
1 t. salt
1 t. vanilla
1 c. ripe bananas, mashed
1 c. chopped nuts
1½ c. sugar
2½ c. flour
½ t. baking powder
4 T. sweet milk

Mix all ingredients together and pour into a greased and floured loaf pan. Bake at 350° for 35 minutes, or until done.

Irene Auld—Pikes Peak

MAZIE'S BANANA NUT BREAD

1¾ c. flour
2 t. baking powder
¼ t. soda
½ t. salt
⅔ c. sugar
⅓ c. shortening
2 eggs
½ c. pecans, chopped fine
2 large bananas

Mix shortening, eggs and sugar. Sift dry ingredientss together. Add to shortening mixture. Mash bananas, and add to mixture with pecans. Bake in greased and floured loaf pan at 350° for 1 hour.

Mazie Parker—Pikes Peak

MYRTLE'S BANANA NUT BREAD

1¾ c. flour
½ c. sugar
1 T. baking powder
¼ t. salt
½ c. walnuts, chopped
⅓ c. oil
2 eggs
2 medium bananas, mashed

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Preheat oven to 350°. Grease a 9 x 5 x 3 inch loaf pan. Mix flour, sugar, baking powder, salt and nuts. Mix thoroughly. Mix oil and eggs, then add bananas. Add dry ingredients to the banana mixture and stir just until it is smooth. Pour into the pan and bake 45 minutes or until done. Cool on a rack for 10 minutes before removing from pan. One loaf makes about 18 slices with about 135 calories per slices.

Myrtle Brown—Rural Neighbors

RUBY'S BANANA NUT BREAD

1 c. sugar
½ c. shortening
2 eggs
2 c. flour
1 t. soda
3 T. hot water
3 ripe bananas, mashed
nuts
¼ t. salt

Mix shortening, sugar and eggs; beat well. Dissolve soda in hot water. Add 1 c. of flour, then bananas and 1 c. more of flour, then salt. Add nuts. Bake 45 minutes, or until done, in 350° to 375° oven.

Ruby Nelson—Ninnekah

SUE'S BANANA NUT BREAD

1 c. sugar
1 stick oleo
2 eggs
1 c. mashed bananas
2 c. flour
1 t. soda
1 t. baking powder
1 c. chopped nuts

Cream sugar and oleo; add eggs and bananas. Mix baking powder and soda together; add to the flour, and mix. Add to the banana mixture; add nuts, and mix well. Bake at 375° for 40 to 50 minutes in a well greased loaf pan.

Sue Gilliam—Friend

BEER BREAD

3 c. self rising flour
3 t. sugar
1 c. warm beer

Stir together; put into loaf or muffin pans. Bake at 350° for 1 hour. This will be sticky at first - can add a little flour.

Linda Butler—Ninnekah

BOSTON BROWN BREAD

1 c. whole wheat flour
1 c. yellow cornmeal
½ c. soy flour
½ c. wheatgerm
1 c. raisins
1 t. soda
1 t. baking powder
½ t. salt
2 c. buttermilk

Grease and flour a 3 lb. Crisco can. Put 1 c. water in crockpot and turn on high. Sift dry ingredients; add to milk and molasses. Stir by hand and add raisins. Pour into can; cover with heavy foil. Place in crockpot and cover. (DO NOT LIFT LID FOR FOUR HOURS.) Test with toothpick and if done, remove and cool on rack for 1 hour. Serve warm, plain, or with fresh fruit. This can be frozen for up to 3 months.

Pamela Williams—Ninnekah

AUNT VERA'S CHRISTMAS BREAD

½ c. oleo
1 c. sugar
1 egg
3 bananas, mashed

Mix above ingredients together.

2 c. flour
1 t. soda

Add to other mixture. Stir in:

1 6 oz. pkg. chocolate chips
10 maraschino cherries, chopped
½ c. nuts

Bake in greased and floured Bundt pan at 350° for 45 minutes.

Jeanette Worden—Ninnekah

DATE NUT BREAD

1 c. dates, cut fine
½ c. sugar
¼ c. butter or shortening
¾ c. boiling water
1 egg, well beaten
1¾ c. flour
1 t. soda
½ t. salt
½ c. nuts

Mix first four ingredients together and let cool. Add other ingredients to first mixture and bake 40 to 50 minutes in 350° oven.

Genny Newton—Meridian

GINGERBREAD

½ c. shortening
2 eggs
½ c. sugar
2½ c. flour
1 c. boiling water
1 c. molasses
2 t. baking powder
½ t. soda
½ t. salt
1 t. ginger
1 t. cinnamon
⅛ t. nutmeg

Cream shortening and sugar. Add eggs and beat well. Mix dry ingredients; then add to first mixture alternately with molasses. Add boiling water last, and mix well. Bake at 350° for 45 minutes.

Irene Auld—Pikes Peak

GINGERBREAD

1 c. sugar
½ c. butter
2 eggs
1 c. molasses
2 t. soda
¼ t. cloves
½ t. cinnamon
1 t. ginger
2½ c. flour
1 c. hot water

Bake in moderate oven (350°) for 1 hour.

Grace Campbell—Ninnekah

GINGERBREAD (100 YEAR OLD RECIPE)

3 c. flour, sifted
2 c. sorghum
5 eggs, beaten
1½ c. sugar
1 t. soda, dissolved in ½ c. sweet milk
1 c. butter
1 t. ginger, or more if you like
1 t. soda
1 t. cloves
1 t. cinnamon
¼ t. salt

Cream sugar and butter. Add beaten eggs and sorghum; mix well. Add dry ingredients and milk alternately. Pour into flat, greased pan. Bake in 350°F oven for about 30 minutes. Cool and cut.

Lillie Hale—Slaton

FAIRY GINGERBREAD

1 c. shortening
1 c. white sugar
1 c. molasses
1 c. sour milk
1 t. soda
2 eggs
3¾ c. flour
2 t. cinnamon
2 t. ginger
1 t. salt

Cream shortening and sugar until fluffy. Add eggs and mix well. Add molasses. Add all dry ingredients together and sift. Add the dry ingredients and sour milk a little at a time, starting with dry ingredients. Mix well. Bake in a greased and floured 10 by 14 inch pan, 45 to 60 minutes, in a 350° preheated oven. This is delicious served warm with whipped cream on a cold winter day.

Marjorie Nicholas—Meridian

NEVER FAIL GINGERBREAD

½ c. melted shortening
½ c. sugar
2 c. flour
1 t. soda
1 t. cinnamon
½ c. molasses
½ t. salt
1½ t. ginger
1 c. hot water

Combine the shortening, sugar and molasses. Add the dry ingredients alternately with the hot water, beating until smooth. Bake in a 9 inch pan or cupcake tins. Bake at 350° until cake springs back when touched - about 45 minutes.

Pamela Williams—Ninnekah

ORANGE-DATE BREAD

2 c. sifted flour
1 t. baking powder
½ t. soda
½ t. salt
¾ c. orange juice
1 c. sugar
1 egg, slightly beaten
2 T. melted butter
¾ c. finely chopped dates
¾ c. coarsely chopped walnuts
1½ t. grated orange rind
1 T. flour

Sift together 2 c. flour, baking powder, soda and salt into bowl. Combine orange juice, sugar, egg and butter; mix well. Gradually add to flour mixture; stir well. combine remaining ingredients and stir into batter. Turn into greased 8½" x 4½" x 2½" loaf pan. Bake in 350° oven 1 hour and 15 minutes, or until done. Makes 1 loaf.

Cleta Rooker—Friendly Mound

PEANUT BUTTER BREAD

2 c. flour
4 t. baking powder
1 t. salt
⅓ c. sugar
½ c. peanut butter
¾ c. evaporated milk
¾ c. water

Mix milk and water together. Then mix all the rest of the ingredients together. Pour into a greased loaf pan. Bake in a 350° oven for 1 hour.

Nadine Wendling—Blue Bonnet

PERSIMMON NUT BREAD

2 c. sifted flour
1 t. baking powder
1 t. soda
¾ t. salt

Sift together.

1 c. sliced dates
½ c. raisins
¾ c. chopped nuts

Toss ¼ c. of flour mixture with fruit and nuts.

½ c. soft shortening
½ t. cinnamon
½ t. nutmeg
½ t. allspice

Cream. Add 1½ c. sugar gradually, beating until fluffy. Beat in 2 eggs, one at a time.

Combine 1 t. lemon juice with 1½ c. sieved persimmon pulp. Add lemon juice and persimmon pulp to creamed mixture alternately with flour mixture. Stir in fruit and nuts. Turn into small, greased and floured loaf pans, or use an angel food cake pan.

Bake about 1 hour at 350°. Cool 5 minutes; then remove from pan.

Note: Ripe persimmons are easier to put through a sieve or colander.

Carolyn Whitener—Ninnekah

POPPY SEED BREAD

1 pkg. yellow cake mix
1 pkg. instant coconut cream pudding
4 eggs
½ c. salad oil
1 c. hot water
¼ c. poppy seed

Put all ingredients into large mixer bowl and beat 4 minutes, scraping sides of bowl a couple of times. Pour into two well greased loaf pans. Bake at 350° for 50 minutes, or until done. Cool in pans for 20 minutes; then remove from pans. Serve plain or with butter.

Judy Fitch—Ninnekah

POPPY SEED BREAD

2 c. sugar
2 eggs
1 c. evaporated milk
1 c. cooking oil
2 c. sifted flour
2 t. baking powder
¼ t. salt
1 t. vanilla
¼ c. poppy seed

Combine sugar, eggs, evarporated milk and cooking oil. Mix on medium speed of electric mixer until blended.

Sift together flour, baking powder and salt.

Add flour mixture to egg mixture. Mix a few minutes on low speed.

Add vanilla and poppy seed. Mix until smooth.

Pour into a greased, 5 x 9 inch loaf pan.

Bake for 1 hour at 375°F, or until wooden pick inserted in center comes out clean.

Serve plain, or with butter or softened cream cheese.

Serves 12.

Nellie Snow—Slaton

PUMPKIN BREAD

1 c. oil
3 c. sugar
4 eggs
1½ c. pumpkin
⅔ c. water
3 c. flour
1½ t. salt
2 t. soda
1½ t. nutmeg
1½ t. cinnamon
¼ t. cloves

Mix oil, sugar and eggs together. Add pumpkin and water, and blend well. Add dry ingredients and mix well. Grease pans (9 x 5 inches) and fill ⅔ full. Bake at 350° for 1 hour and 15 minutes, or until toothpick comes out clean.

Makes 2 large loaves.

Olean Bowen—Alex

LEFTOVER WAFFLES

Freeze waffles that are left; they can be reheated in the toaster.

PUMPKIN BREAD

2¾ c. sugar
⅔ c. Crisco
4 eggs, well beaten
2 c. pumpkin
⅔ c. water
3⅓ c. flour
½ t. baking powder
2 t. soda
1½ t. salt
1 t. cinnamon
½ t. cloves

Cream sugar, Crisco, eggs, pumpkin and water. Sift dry ingredients and add to pumpkin mixture. Stir just enough to mix well. Add nuts and raisins or dates. Bake 50 to 60 minutes at 300°.

Nancy Calhoun Kelley—Ninnekah

PUMPKIN BREAD

3 c. sugar
1 c. oil
4 eggs
¾ c. water
2 c. pumpkin
3½ c. flour
2 t. soda
1½ c. raisins
1½ c. nuts
1½ t. salt
1½ t. cinnamon
½ t. baking powder
other spices if desired

Mix sugar and oil; add eggs one at a time. Beat well. Add dry mixture with pumpkin and water. Bake at 350°. Makes 4 loaves.

Martha Spoon—Winter Creek

PUMPKIN BREAD

2 c. sugar
1½ c. oil
5 eggs
2 c. canned pumpkin
3 c. flour
1 heaping t. soda
1 t. salt
t. cinnamon
2 boxes jello coconut pie filling (Do NOT use instant pie filling.)

Mix together sugar, oil, eggs and pumpkin. In another bowl, mix dry ingredients. Mix all ingredients well. Bake in one large loaf pan and one small one. Bake in 350° oven for 50-60 minutes.

Vicki Standridge—Lucile

PUMPKIN BREAD

Mix together:
5 eggs
1¼ c. oil
2 c. pumpkin
Add:
2 c. sugar
Sift together and add:
2 c. flour
1 t. salt
1 t. soda
1 t. cinnamon
Add:
2 boxes coconut pudding (not instant)

Mix together well. Pour into 2 greased and floured loaf pans. Bake for 1½ hours at 325°

Lucille White—Ninnekah

DONNA'S PUMPKIN BREAD

3 c. sugar
4 eggs
1½ t. salt
2 t. baking soda
1 t. cinnamon
1 t. nutmeg
2 c. pumpkin
⅔ c. water
3½ c. flour

Mix all in one bowl until blended. Pour into two greased and floured loaf pans. Bake at 350° for 1 hour or until done.

Jeanette Worden—Ninnekah

DONELLE'S PUMPKIN BREAD

1 small can pumpkin
1 c. pecans
3 c. sugar
3 c. flour
1½ t. salt
3 T. water
4 beaten eggs
2 t. soda
½ c. oil
1 t. cloves
1 t. nutmeg
1 t. cinnamon

Blend all dry ingredients except soda and nuts. Make pocket in center of dry ingredients. Add eggs, pumpkin and oil. Mix well on high speed till smooth. Add soda to water, then beat into pumpkin batter. Add nuts; mix with spoon.

Bake at 350° 1 hour. Makes 2 loaves.

Doris M. Schlecht—Ninnekah

JAYNE'S PUMPKIN BREAD

4 eggs
1 c. oil
1 small can pumpkin
3½ c. sugar
⅔ c. water

Mix well and beat.

3 c. flour
2 t. soda
1½ t. salt
1 t. cinnamon
1 t. nutmeg
1 c. nuts (optional)

Mix together and add to pumpkin mixture.

Bake in 2 loaf pans at 350° for 35-50 minutes.

Jeanette Worden—Ninnekah

PUMPKIN-COCONUT BREAD

2 eggs and 1 yolk
1 c. pumpkin
½ c. cooking oil
1 c. sugar
1 pkg. coconut pie filling (not instant)
1½ c. flour
1 t. baking powder
½ t. salt
½ t. cinnamon
½ t. nutmeg
1 c. nuts

Beat eggs. Add sugar, oil, pumpkin and pudding. Add flour, spices and leavening (which have been sifted together). Add nuts. Pour into large loaf pan or two small ones. Bake at 350° for 1 hour (large pan), or 30 to 35 minutes (small pans).

Serves 12 to 16.

Vera Collins—Ninnekah

PUMPKIN NUT BREAD

3½ c. unsifted flour
2 t. baking soda
1½ t. cinnamon
½ t. baking powder
2 c. sugar
⅔ c. shortening
4 eggs
1 16 oz. can pumpkin
½ c. water
1 9 oz. pkg. condensed mincemeat, crumbled
1 c. pecans, chopped

Preheat oven to 400°. Stir together flour, baking soda, cinnamon and baking powder. Set aside. In large mixer bowl, beat sugar and shortening until fluffy. Add eggs, pumpkin and water; mix well. Stir in flour mixture, mincemeat and nuts. Turn into two greased 9 x 5 inch loaf pans. Bake 55 to 60 minutes, or until wooden pick inserted near center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

Carolyn Spradlin—Pioneer

PUMPKIN LOAVES

2 c. unsifted flour
½ t. salt
½ t. baking powder
1 t. baking soda
1 t. cloves
1 t. ground cinnamon
1 t. ground nutmeg
2 c. sugar
¾ c. butter
2 eggs
1 1 lb.can pumpkin

Lightly grease two 9 x 5 x 3 inch loaf pans. Preheat the oven to 325°.

Sift the flour with the salt, baking powder, soda and the spices. Set aside. In a large bowl, beat the sugar with the butter just until blended. Add the eggs, one at a time, beating well after each one. Continue to beat until very light and fluffy. Beat in the pumpkin. At low speed, beat in the flour mixture until combined. Turn the batter into prepared pans, dividing evenly. Bake 1 hour and 15 minutes. Let cool in the pans for 10 minutes. Turn out onto a wire rack to cool completely.

Makes 2 loaves.

Pamela Williams—Ninnekah

RHUBARB BREAD

2¾ c. flour
1½ c. brown sugar
1 t. soda
1 t. salt
1 egg
1 c. buttermilk
½ c. cooking oil
1 t. vanilla
1 c. finely chopped rhubarb
2 T. flour
oleo
sugar

Grease two 8 x 4 x 2-inch loaf pans.

Stir together flour, brown sugar, soda and salt. Combine egg, buttermilk, oil and vanilla. Stir into dry ingredients. Mix well. Toss rhubarb with 2 T. flour. Fold into batter. Pour into pans; dot with oleo, sprinkle with sugar.

Bake in 350° oven for 55 minutes.

Othala Estes—Friend

STRAWBERRY BREAD

½ c. margarine
½ c. sugar
1 t. vanilla
2 eggs
2 c. flour
½ t. salt
¼ t. soda
1 c. strawberry jam
½ c. buttermilk
½ c. chopped nuts

Cream margarine; add sugar and vanilla. Beat until fluffy. Add eggs. Sift dry ingredients. Combine jam and buttermilk. Add flour alternately with jam mixture. Mix only until well blended. Stir in nuts. Pour into 8½" x 4½" x 2½" pan that has been greased on bottom. Bake for 1½ hours at 325°F. Cool in pan 15 minutes. Turn out onto rack and cool completely.

Claire Powell—Extension Home Economist

JESSIE'S STRAWBERRY BREAD

2 10 oz. pkgs. frozen strawberries
3 c. flour
1 t. baking powder
1 t. cinnamon
2 c. sugar
1 t. salt
1¼ c. oil
4 eggs, well beaten
1 c. chopped pecans

Preheat oven to 350°.

Thaw strawberries and reserve ½ c. juice. Mix salt, sugar, flour, cinnamon and baking powder. Mix well. Make well in center of mixture; pour strawberries and eggs into hole. Mix by hand until all ingredients are thoroughly combined; stir in nuts. Pour into two greased and floured, 9 x 5 x 3-inch loaf pans. Bake 45-55 minutes.

FILLING

½ c. strawberry juice
1 8 oz. pkg. cream cheese

Process juice and cream cheese in blender until of spreading consistency. Slice cooled bread in thin slices. Use the filling to make sandwiches. This is good for breakfast with filling. Keeps well in freezer, too.

Jessie Compton—Freeman

STRAWBERRY NUT BREAD

1 c. butter or margarine
1½ c. sugar
1 t. vanilla
¼ t. lemon extract
4 eggs
3 c. sifted flour
1 t. salt
1 t. cream of tartar
½ t. soda
1 c. strawberry jam
½ c. sour cream
1 c. walnuts

Cream butter, sugar and eggs. Add vanilla and lemon extract. Sift dry ingredients together. Blend in alternately with jam and sour cream mixture. Add walnuts. Bake in loaf pan at 350° for 50 minutes. Cool 10 minutes.

Nancy Calhoun Kelley—Ninnekah

WHOLE WHEAT BANANA BREAD

½ c. (¼ lb.) butter or margarine
1 c. sugar
2 eggs, slightly beaten
3 medium-sized bananas, mashed (1 c.)
1 c. regular all-purpose flour, sifted
½ t. salt
1 t. soda
1 c. whole wheat flour
⅓ c. hot water
½ c. chopped walnuts

Melt butter and blend in sugar. Mix in beaten eggs and mashed bananas, blending until smooth. Sift all-purpose flour again with salt and soda. Stir in whole wheat flour. Add dry ingredients alternately with hot water. Stir in chopped nutmeats. Turn into a greased 9 by 5 inch loaf pan. Bake in a moderately slow oven (325°) for 1 hour and 10 minutes. Makes 1 loaf.

Helen Snedeker—Friend

MIDWESTERN WHEAT BREAD

1 8 oz. pkg. sharp, natural cheddar cheese, shredded
1¾ c. all-purpose flour
1¾ c. whole wheat flour
¼ c. fresh parsley, chopped
3 T. sugar
2 T. baking powder
¾ t. salt
1¾ c. milk
½ c. margarine, softened
2 eggs

Grease 9" x 5" loaf pan. In large mixing bowl, combine cheese, flours, parsley, sugar, baking powder and salt. Mix well. In medium bowl, combine milk, margarine and eggs. Mix with fork until well blended. Add to flour mixture. Mix with spoon just until dry ingredients are moistened. Spoon into pan. Bake at 350° for 1 hour and 10 minutes. Cool 5 minutes in pan. Remove from pan and cool completely on wire cooling rack.

Vicki Standridge—Lucile

ZUCCHINI BREAD

1 c. granulated sugar
½ c. brown sugar
½ c. cooking oil
2 eggs
¼ c. water
3 c. squash
½ c. pecans
½ c. raisins
2 c. flour
1 t. salt
½ t. nutmeg
½ t. cinnamon
¼ t. ginger
1 t. soda

Mix sugar, squash, oil and eggs. Beat with spoon until well blended. Stir in water. Add flour, soda, salt and spices. Mix well. Add nuts and raisins. Bake in 350° oven for 1 hour in a greased, floured Bundt pan.

Mary Beth Bennett—Lucile

ZUCCHINI BREAD

2 c. zucchini squash, grated
3 eggs, beaten until foamy
¾ c. cooking oil
2½ c. sugar
1 c. pecans, chopped
1 t. soda
¼ t. salt
3 c. flour
1 t. cinnamon
1 t. nutmeg

Sift together flour, soda, salt and spices. Combine zucchini, eggs, oil and sugar in a large bowl. Add half of the dry ingredients. Add pecans. Add the remaining dry ingredients and pour into a well greased and floured loaf pan. Bake at 350° for 40-45 minutes.

Genny Newton—Meridian

ZUCCHINI BREAD

3 eggs
¾ c. brown sugar
3 c. flour
1 t. soda
3 t. cinnamon
1 t. salt
1 c. oil
¾ c. white sugar
2 c. grated zucchini
1 t. baking powder
2 t. vanilla
chopped nuts or raisins (optional)

Mix all ingredients well. Pour into two 5 x 9 inch loaf pans. Bake at 350°F one hour. Serves 10.

Nellie Snow—Slaton

ZUCCHINI SQUASH BREAD

2 c. sugar
1 c. oil
3 eggs
2 c. raw, unpeeled zucchini squash, grated
3 t. vanilla
2 c. flour
3 t. cinnamon
1 t. soda
½ t. baking powder
1 t. salt
1 c. chopped pecans

Blend sugar and oil. Add eggs and vanilla, and mix well. Add zucchini and unsifted dry ingredients. Fold in nuts. Grease and flour two loaf pans. Divide mixture into the two pans. Bake at 325° for about 1 hour. Remove from oven and let stand for 10 minutes; then remove from pan onto wire rack. Freezes well.

Percilla Lamar—Freeman

ZUCCHINI NUT BREAD

½ c. nuts
2 c. flour
1 T. baking powder
½ t. soda
1 t. salt
1 large zucchini, trimmed and cut to fit feed tube
2 large eggs
⅔ c. vegetable oil
1 c. light brown sugar, firmly packed
2 t. cinnamon
2 t. vanilla

Preheat oven to 350° and adjust rack to center of oven. Put nuts, flour, baking powder, soda and salt in work bowl of food processor, and process, using metal blade, for 10 seconds, or until nuts are coarsely chopped. Remove the mixture and reserve. Shred the zucchini with shredding disc. Leave in bowl. Using metal blade, mix eggs, oil, brown sugar, cinnamon and vanilla. Combine the mixture by turning on and off 3 to 4 times, or just until flour disappears. Place batter into a buttered and floured 9-inch loaf pan. Bake 50 minutes to 1 hour. Let bread cool 5 minutes, and turn out on wire rack to cool.

Barbara Thomas—Ninnekah

READY-MADE WAFFLES

Waffles can be made ahead of time and kept in a low-heated oven until they are ready to be eaten.

Corn Breads

CORN BREAD

1 c. flour
1 c. cornmeal
¼ c. sugar
1 c. milk
4 t. baking powder
2 eggs
¾ t. salt
¼ c. soft shortening or oil

Mix dry ingredients. Add milk, eggs and shortening. Stir until smooth. Pour into a well greased 9 x 9 x 2 inch pan. Bake at 425° for 20-25 minutes. Serves 6.

Linda Humphrey—Hazel Dell

CORN BREAD

1 c. yellow cornmeal
1 c. all-purpose flour
1 T. sugar
4 t. baking powder
½ t. salt
1 c. milk
1 egg
¼ c. vegetable shortening

Combine the first 5 ingredients and mix well. Add the egg, milk and shortening. Beat until smooth - about 1 minute. Bake in greased, 8 inch square pan, in preheated oven at 425°, for 15 to 20 minutes. Makes about 9 servings. This will make a dozen muffins or 14 corn sticks.

Emily Biby—Norrose

CORN BREAD

½ c. flour
1 c. cornmeal
1 t. salt
1 egg
2 t. baking powder
2 T. sugar
2 T. melted fat
1 c. sweet milk

Slightly beat the egg and fat. Sift all the dry ingredients and add to the egg mixture. Add the milk and stir until smooth. Pour into a greased 8 x 8 inch baking dish and bake at 450° for 20 minutes.

Nina Boyd—Blue Bonnet

CORN BREAD

1½ c. cornmeal (I use yellow cornmeal.)
½ c. flour
½ t. salt
1 level t. sugar
3 rounded t. baking powder

Mix well. Set aside.

Put 3 T. bacon drippings or salad oil in a baking dish - warm, but not hot. Be sure the pan is well covered so bread will not stick. Pour over above mixture.

Add 2 T. sour milk or non-flavored yogurt and water to make a thick batter.

Dash the baking pan with flour. Pour in mix. Bake at 450° till it looks brown.

Note: If you do not have sour milk or yogurt, use 1 well beaten egg.

Linda Butler—Ninnekah

CORN BREAD

1½ c. cornmeal
½ c. whole wheat flour
4 t. baking powder
½ t. salt
¼ c. vegetable oil
2 eggs
1 c. milk
¼ c. honey (optional)

Mix and bake at 425° for 20-25 minutes.

Ethel Glass—Ninnekah

BUTTERMILK CORN BREAD

1½ c. yellow or white cornmeal
½ c. flour
3 t. baking powder
1 t. salt
1⅛ c. buttermilk
½ t. soda
2 t. sugar
1 egg
¼ c. shortening, melted

Mix dry ingredients; add milk, egg and shortening. Mix well; pour into 18 muffin cups that have been greased and heated to piping hot. Bake in 450° oven until brown. Yields 18.

Nancy Johnson—Ninnekah

DONELLE'S BEST CORN BREAD

¾ c. cornmeal
1 c. flour
⅓ c. sugar
¾ t. salt

Sift above ingredients together in large mixing bowl. Add:

1 c. milk
1 egg, beaten
2 t. shortening

Bake in greased pan at 425° for 20 minutes.

Doris M. Schlecht—Ninnekah

4-H CORN BREAD

1 c. yellow cornmeal
1 c. flour
4 t. baking powder
1 t. salt
¼ c. sugar
2 eggs
1 c. milk
¼ c. oil

Preheat oven to 400°. Grease 8 or 9-inch square baking pan. Bake 25 to 30 minutes.

Jeanette Worden—Ninnekah

MAMA'S CORN BREAD

¾ c. cornmeal
1 c. flour
¾ t. salt
5 t. baking powder
⅓ c. sugar
1 c. milk
1 egg
2 t. liquid oil

Sift dry ingredients; add milk, egg and oil. Grease rectangular pan. Bake 20 minutes in 425° oven.

Beth Cunningham—Lucile

MOMMA'S CORN BREAD

1 egg
½ t. salt
½ c. milk
½ c. cornmeal
½ c. flour
1 T. baking powder
1 T. sugar
3 T. corn oil

Beat egg, salt and milk. Add rest of ingredients until well mixed. Pour into greased, 8 inch square pan. Bake at 450° for 20 minutes.

Paulette Nicholas—Meridian

QUICK AND EASY CORN BREAD

1 c. yellow cornmeal
¼ c. sugar
½ t. salt
1 c. white flour, sifted
4 t. baking powder
1 egg
1 c. sweet milk
¼ c. softened shortening

Stir dry ingredients together in large mixing bowl. Add egg, milk and shortening. Mix thoroughly, but do not overbeat. Pour batter into a 9 x 9 x 2 inch pan. Bake at 425° about 25 minutes. Makes 9 servings. This is even better if you use fresh ground cornmeal.

Gerry Newton—Alex

REAL CORN PONE

Scald 3 T. of yellow cornmeal in 1 c. of sweet milk, stirring well. Add:

1 t. sugar or molasses
¼ t. salt
1 generous T. drippings or lard
½ c. cold, sweet milk
1 t. baking powder

To this add enough meal to make a dough, just firm enough to hold its shape when molded by hands into individual or large pones.

Have ready a shallow baking pan in which a spoonful of lard has been melted. While this is hot, put in the pones, about an inch apart, and bake in a hot oven for 15 minutes. Then lower the temperature and bake more slowly for about 20 minutes, or until a golden brown crust is formed.

Fannie Owens—Pikes Peak

CHEESY BEEFY CORN BREAD

1 T. yellow cornmeal
½ lb. ground beef, browned and drained
1 c. yellow cornmeal
¾ t. salt
½ t. soda
1 c. milk
1 17 oz. can cream style corn
2 eggs, well beaten
¼ c. vegetable oil
2 c. cheddar cheese, shredded
¼ c. onion, chopped
2-4 jalapeno peppers, seeded and chopped

Sprinkle 1 T. cornmeal in bottom of a well greased 10" cast iron skillet. Cook over medium heat until cornmeal is lightly browned. Set skillet aside. Combine cornmeal, salt and soda. Add milk, corn, eggs and oil. Mix well. Pour half of batter in skillet. Sprinkle cheese, onion, peppers and ground beef. Top with remaining batter. Bake 50-55 minutes at 350°.

Claire Powell—Extension Home Economist

JALAPENO CORN BREAD

2 c. cornmeal mix
1½ c. milk
2 eggs
¼ c. salad oil
1 medium onion, grated
1 T. sugar
½ c. cream style corn
1¼ c. cheese, grated
¼ c. pimento
¼ c. jalapeno peppers

Chop peppers fine. Combine all ingredients and mix well. Bake in a greased, 9 x 13 pan, at 400° for 35 minutes.

Virgie Howard—Pioneer

JALAPENO CORN BREAD

1 c. yellow cornmeal
⅔ c. cream style corn
1 t. sugar
1 t. salt
⅓ c. chopped onions
½ c. grated cheese
1 t. baking powder
⅓ c. vegetable oil
1 egg
⅔ c. milk
¼ c. chopped jalapeno peppers

Mix together and pour into a 10 inch iron skillet. Bake in a preheated 350° oven for 1 hour. Check after 45 minutes.

Leona Shoemake—Lucile

JALAPENO CORN BREAD

2 eggs
⅔ c. oil
1 c. sour cream
3 t. baking powder
1 c. yellow cornmeal
1 c. cream style corn
1½ t. salt
6 seeded peppers
1 c. grated sharp cheese

Mix first seven ingerdients. Pour half the batter into a greased, 9 x 13-inch casserole. Add the peppers and half the cheese. Pour the other half of the batter on the top, and top it with the remaining cheese. Bake at 350° for 1 hour.

Barbara Thomas—Ninnekah

MEXICAN JALAPENO CORN BREAD

3 c. yellow cornmeal
1 c. cream style corn
1 t. sugar
2 t. salt
1 c. onions, chopped
1⅓ c. cheese, grated
1½ t. baking powder
1 c. vegetable oil
3 eggs
1¾ c. sweet milk
½ c. jalapeno peppers, chopped

Pour into a 9 x 16 inch ungreased pan, and bake in a preheated oven for 1 hour at 350°.

Irma Ragsdale—Friendly Mound
Martha Spoon—Winter Creek

MEXICAN CORN BREAD

1 c. yellow cornmeal
2 eggs, well beaten
1 c. sweet milk
½ t. soda
¾ t. salt
1 #303 can yellow cream style corn
½ c. bacon drippings

Mix all together and set aside above ingredients.

Saute ½ lb. ground meat. Put on paper towel to drain.

Place next three ingredients in separate mounds, ready to use:

1 large onion, chopped fine
½ lb. cheese, grated
2 canned jalapeno peppers, chopped

Grease large skillet. Heat and sprinkle a very thin layer of cornmeal in skillet, and let brown slightly.

Mix all together and pour into skillet. Bake at 350° for 45 to 50 minutes.

Olean Bowen—Alex

MEXICAN CORN BREAD

1 c. cornmeal
½ t. soda
2 eggs
1 c. cream style corn
1 c. sweet milk
¾ t. salt
¼ c. bacon drippings or corn oil
1 large onion, chopped
½ lb. cheddar cheese, chopped
5 jalapeno peppers, chopped fine

Mix cornmeal, soda, salt, onion, corn, bacon drippings, milk and eggs together. Beat well.

Spread half mixture in well greased skillet. Spread grated cheese and peppers over this. Cover with remaining batter. Bake 45 to 50 minutes in 350° oven.

Nancy Johnson—Ninnekah

MEXICAN CORN BREAD

1 c. cornmeal
½ t. soda
¾ t. salt
2 eggs
1 c. sweet milk
1 c. (1 small can) cream style corn
¼ c. bacon drippings or corn oil
1 medium onion, chopped
1 bud garlic, chopped
2 hot peppers, chopped very fine
½ lb. grated American cheese

Mix cornmeal, soda, salt, onion, garlic, corn, bacon drippings, milk and eggs together. Beat well.

Spread half of mixture in well buttered or greased pan. (I use iron skillet.) Spread grated cheese and chopped peppers over this. Cover with remaining batter. Bake 45 minutes in 350° oven.

Margaret Smith—Meridian

MEXICAN SPOON BREAD

1 #303 can cream style corn
½ c. melted shortening
1 small can green chilies, chopped
1½ c. cheese, grated
2 eggs
1 t. salt
1 c. cornmeal

Combine all ingredients; mix well. Bake in a 9 x 13-inch loaf pan for 45 minutes at 400°. Makes 8 servings.

Betty Eubank—Blue Bonnet

PEPPER CORN BREAD

1½ c. cornmeal
3 t. baking powder
1 c. grated cheddar cheese
2 beaten eggs
1 c. sour cream
½ c. Wesson oil
½ t. salt
½ c. chopped peppers
1 #303 can cream style corn

Mix ingredients in order given. Bake at 425° in 9 x 13 inch pan. Serves 8.

Doris M. Schlecht—Ninnekah

CORN FRITTERS

1 egg
½ c. milk
1 t. oil
1½ c. whole kernel corn, cooked and drained
1 c. flour, sifted
1 t. sugar
1 t. baking powder
½ t. salt
Crisco oil for deep frying

Beat egg with milk; then stir in oil and corn. Add combined dry ingredients and stir just enough to evenly distribute the ingredients. Drop from tablespoon into Crisco oil, heated to 365° for deep frying. Fry for bout 4 minutes, until done in the middle. Drain on paper towel. Serve hot. Roll in powdered sugar for a different taste. Makes 16 corn fritters.

Gerry Newton—Alex

KEEP WEEVILS OUT OF CABINET

I find when you have weevils in your cabinet, just sprinkle baking soda on your shelves. I also find putting soda in small jar lids, and leaving in your shelves, will get rid of weevils; they don't like soda.

TOMATO FRITTERS

1 c. sifted flour
2 t. baking powder
¼ t. salt
1 egg, beaten
½ c. milk
1 T. butter, melted
6 firm, medium tomatoes

Sift dry ingredients and add beaten egg. Stir in milk slowly, and add melted butter. Beat mixture. Cut tomatoes into 3-inch thick slices and dip into the batter. Fry in hot, deep fat (380°) until tender. Serves 6 to 8.

Pamela Williams—Ninnekah

FRY BREAD

2 c. flour
½ c. powdered milk
1 T. baking powder
½ t. salt
2 T. lard
¾ c. water

Combine ingredients and mix well. Mix with your hand until mixture is soft. Then take a ball of soft dough, pat back and forth and pull until it is in a flat, round circle.

Melt 1 c. lard in a frying pan. Put the circle of dough into the hot fat. Turn until brown on both sides.

FILLING FOR FRY BREAD

heated refried beans
shredded lettuce
chopped tomatoes
green onions, chopped
grated cheese
sliced or mashed avocado
sour cream
taco sauce

Spread each piece of fry bread with ½ c. refried beans. Add lettuce, tomatoes, green onions, cheese, avocado, sour cream and taco sauce.

For dessert, spread a piece of fry bread with butter and drizzle with honey.

Serves 6.

Tommye Wright—Slaton

HUSH PUPPIES

1½ c. meal
¾ c. flour
1½ t. baking powder
¼ c. sugar
2 t. salt

Mix well. Add boiling water; then add 2 eggs. Blend well; drop by tablespoonfuls into hot fat, and brown. Drain on paper towels. Serves 8.

Grace Campbell—Ninnekah

HUSH PUPPIES

2 c. cornmeal
1 T. flour
1 t. baking powder
½ t. soda
1 t. salt
1 beaten egg
1 c. buttermilk
3 T. minced onion

Blend dry ingredients; add egg, buttermilk and onion. Mix well; drop by tablespoonfuls into deep fat heated to 375°. Fry until golden brown. Remove and drain on paper towels. Serve hot. Serves 6 to 8.

Grace Campbell—Ninnekah

HUSH PUPPIES

1 c.meal
2 eggs
1 c. flour
2 t. baking powder
½ t. salt
1 t. sugar
enough boiling water to make a paste (⅔ or ¾ c.)

Drop by tablespoonfuls in hot fat, until golden brown.

Ruby Nelson—Ninnekah

HUSH PUPPIES

1 c. meal
1 c. flour
½ c. celery, chopped
1 small bell pepper, chopped fine
1 green onion, chopped fine
dash of salt
dash of soda
2½ t. baking powder
1 egg
¼ c. sugar
½ c. buttermilk

Mix egg, sugar and buttermilk. Add all dry ingredients. (Add baking powder last.) Mix well. Fry in deep, hot fat. Serves 12.

Nellie Snow—Slaton

ELSIE'S HUSH PUPPIES

¾ c. cornmeal mix
¼ c. self rising flour (If you use regular flour, use ½ T. baking powder.)
1 egg
2 T. sugar
1 small onion, chopped
1 small can cream style corn

Mix all dry ingredients; then add only enough cream corn to make it drop from spoon. Drop by spoonsful into hot fat and fry to golden brown. Drain on paper towels and serve hot.

Jeanette Worden—Ninnekah

Muffins

BANANA TEA MUFFINS

1 egg
⅓ c. salad oil
½ c. sugar
1 c. mashed bananas
1¾ c. sifted cake flour
¾ t. salt
2 t. baking powder
¼ t. soda

Beat egg slightly; stir in the salad oil and sugar. Add mashed bananas and mix well. Sift flour with salt, baking powder and soda. Add the banana mixture and stir just until the liquid ingredients mix with the dry ingredients. Fill greased muffin pans ⅔ full. Bake at 375° for 18 to 20 minutes. This will make 12 muffins.

Pamela Williams—Ninnekah

BLUEBERRY MUFFINS

1 egg
½ c. milk
¼ c. cooking oil or melted shortening
1½ c. flour
½ c. sugar
2 t. baking powder
½ t. salt
¾ or 1 c. blueberries, fresh or frozen

Before you start mixing, assemble all necessary utensils, preheat oven to 400°, and grease two 6-cup muffin tins.

Beat egg slightly with fork. Stir in milk and cooking oil.

Sift and measure flour. Resift measured flour and remaining dry ingredients. Add to egg-milk mixture, stirring just until flour is moistened. Drain blueberries and add to batter, stirring carefully. Do not overmix; batter should be lumpy.

Fill muffin tins ⅔ full and bake at 400° 20 to 25 minutes.

Makes 12 muffins.

Grace Rowe—Arcadia

BLUEBERRY MUFFINS

1¾ c. flour
1 T. baking powder
¾ t. salt
1 t. cinnamon
¼ c. sugar
¼ c. light brown sugar, firmly packed
2 large eggs
½ stick margarine
¾ c. milk
1 t. vinegar
1-2 c. fresh, frozen or canned blueberries, drained

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Preheat oven to 400°. Use food processor for bread.

Place dry ingredients in work bowl and process 2 seconds. Reserve mixture. Add sugars and eggs, and process for 1 minute. Add margarine and process for 1 minute. Mix milk and vinegar, and add to mixture; pulse 3 or 4 times, or until flour disappears. Do not overmix. Transfer batter to bowl and fold in the berries. Pour into 16 large, well buttered muffin cups. Bake 15-18 minutes, or until muffins are lightly browned.

Barbara Thomas—Ninnekah

BLUEBERRY MUFFINS

- 1½ c. flour
- ½ c. sugar
- 2 T. baking powder
- ½ t. salt
- ¼ c. Crisco
- 1 egg
- ½ c. milk

Grease and flour 1 dozen muffin tins.

Mix flour, salt, baking powder and shortening with fork. Stir in milk and egg until just blended. Carefully add 1 c. fresh blueberries. (Can use frozen ones, thawed.) Bake in 400°F oven 20 to 25 minutes.

Cora Skruggs—Slaton

BOSTONIAN BLUEBERRY MUFFINS

- 1 c. all-purpose flour
- 1 c. whole wheat flour
- ¾ c. plus 1½ T. sugar
- 1 T. baking powder
- ½ t. salt
- ½ t. cinnamon
- 1½ to 2 c. fresh or frozen (unthawed) blueberries
- ½ c. real butter, melted
- ½ c. milk
- 2 eggs
- ½ t. vanilla

Heat oven to 425°. Butter muffin cups.

Combine dry ingredients, except 1½ T. sugar, in bowl, and blend.

In a separate bowl, toss 1 T. of the dry ingredients with berries; set aside.

After butter has cooled slightly, stir in milk; then add eggs and vanilla.

Add egg mixture to dry ingredients and stir until well moistened. Stir in berries.

Spoon batter into muffin cups. Sprinkle muffin tops with reserved sugar.

Bake 15 minutes, or until golden brown. Let muffins stand 5 minutes before removing from tin.

Makes 1 dozen regular size muffins.

Vickie Schein—Arcadia

EVERYDAY BRAN MUFFINS

- 1 15 oz. box Bran Flakes with raisins
- 5 c. flour
- 3 c. sugar
- 5 t. soda
- 2 t. salt
- 4 eggs, beaten
- 1 qt. buttermilk
- 1 c. corn oil

Combine dry ingredients in a very large bowl. Make a well in the center of mixture. Add eggs, buttermilk and oil; stir just enough to moisten dry ingredients. Cover and store in the refrigerator until ready to bake. (Batter can be kept in the refrigerator as long as 6 weeks.) When ready to bake, spoon batter into greased muffin tins, filling ⅔ full. Bake at 400° for 12-15 minutes.

Yield: about 5½ dozen muffins.

Linda Humphrey—Hazel Dell

REFRIGERATOR BRAN MUFFINS

Pour 1 c. boiling water over 1 c. 100% bran. Add:

- 1½ c. sugar
- ½ c. oleo or Crisco

Cream well.

Beat 2 eggs well and add 2 c. buttermilk. Add to above mixture. Add:

- 2½ c. flour
- ½ t. salt
- 2½ t. soda

Add 2 c. All Bran to above mixture until just moist.

Makes ½ gal. muffin mix - 48 muffins.

Keeps in refrigerator for 4 to 6 weeks. Bake, as needed, at 400° for 15 or 20 minutes.

Merle Patterson—Washita Valley

SPECIAL BRAN MUFFINS

- 3 c. bran cereal
- 1 c. boiling water
- 2½ c. unsifted flour
- 2½ t. baking soda
- 1¼ c. sugar
- ⅔ c. shortening
- 2 eggs, beaten
- c. buttermilk
- 1 9 oz. pkg. condensed mincemeat, crumbled

Preheat oven to 400°. In a small bowl, combine 1 c. cereal and water; set aside. Stir together flour, baking soda and remaining bran cereal; set aside. In a large mixer bowl, beat sugar and shortening until fluffy. Add eggs, buttermik and bran mixture; mix well. Stir in flour mixture and mincemeat only until moistened. (Do not overmix). Fill greased or paper baking cup-lined muffin

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cups ¾ full. Bake 15 to 18 minutes, or until golden brown. Immediately turn out of pan; serve warm. Batter can be stored in a tightly covered container in the refrigerator for several days.

Carolyn Spradlin—Pioneer

4-H MUFFINS

2 c. flour
½ c. sugar
1 t. salt
1 T. baking powder
⅔ c. milk
2 eggs, beaten
6 T. oil

Preheat oven to 400°. Grease and bake.

Jeanette Worden—Ninnekah

ORANGE BLOSSOM MUFFINS

1 egg, lightly beaten
¼ c. sugar
½ c. orange juice
2 c. packaged biscuit mix
½ c. marmalade
½ c. pecans, chopped
2 T. salad oil

Combine egg and ¼ c. sugar, orange juice and salad oil. Add biscuit mix; beat vigorously 30 seconds. Stir in marmalade and pecans. Grease muffin pan and fill ⅔ full. Sprinkle with spicy topping.

Makes 12 muffins.

Ila Cooper—Slaton

PUMPKIN MUFFINS

½ c. (1 stick) butter or margarine, softened
¾ c. light brown sugar, packed
¼ c. molasses
1 egg, well beaten
1 c. canned, solid packed pumpkin
1¾ c. sifted flour
¼ t. salt
1 t. baking soda
¼ c. finely chopped pecans

Preheat oven to 375°. Grease 18 muffin pan cups.

Beat butter, brown sugar and molasses in medium sized bowl, until well blended. Blend in egg and pumpkin. Combine flour, baking soda and salt in medium sized bowl. Stir in pumpking mixture; fold in pecans. Half-fill each prepared muffin pan cup with batter. Bake at 375° for 30 minutes, or until lightly browned and tops spring back when lightly touched. Serve hot with plenty of butter.

Makes 18 muffins.

Betty Eubank—Blue Bonnet

HEIRLOOM RAISIN MUFFINS

1 c. raisins
1 c. water
½ c. soft butter
¾ c. sugar
2 eggs
1½ c. sifted flour
1 t. baking powder

Combine raisins and water in saucepan. Bring to a boil; reduce heat and cover. Simmer 20 minutes. Drain raisins, reserving liquid. Add enough water to reserved liquid to make ½ c. Cool well.

Cream together butter and sugar in bowl until fluffy, using electric mixer at medium speed. Add eggs; beat 2 more minutes.

Sift together flour and baking powder. Add flour mixture alternately with ½ c. raisin liquid, beating well after each addition. Stir in raisins. Spoon into greased 3-inch muffin pan cups, filling ⅔ full.

Bake in 400° oven 18 minutes, or until golden brown. Muffins are best when served warm with soft butter. Makes 12 muffins.

Gerry Newton—Alex
Jessie Compton—Freeman

REFRIGERATOR ROLLS

1 c. boiling water
1 c. Kellogg's Bran Buds
½ c. shortening
1¼ c. sugar
2 eggs
2 c. buttermilk
2½ c. sifted flour
2½ t. soda
½ t. salt
2 c. Kellogg's All Bran

Combine boiling water and Bran Buds; let cool. Cream shortening; add sugar gradually, and beat until smooth. Add eggs and beat well. Add buttermilk and cooled bran mixture. Fold in All Bran until moistened. May keep in refrigerator up to three weeks. Bake, as needed, in greased muffin tins at 350° for 25-30 minutes.

Percilla Lamar—Freeman

SIX WEEKS MUFFINS

1 16 oz. box Raisin Bran (4 c.)
5 c. flour
1 qt. buttermilk
1 c. Crisco
5 t. soda
4 eggs
1 c. sugar
2 t. salt

Mix the ingredients in a very large bowl with a very tight lid. Store, covered, in a

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refrigerator. Use as desired, and do not stir. This will keep at least 6 weeks. Bake for 15-20 minutes at 400°.

Bea McKee—Rural Neighbors

SPEEDY CORN MUFFINS

Preheat oven to 425°. Grease muffin tins.

Sift together in large mixer bowl:

1 c. sifted flour
¼ c. sugar
1 t. baking powder
½ t. soda
¾ t. salt

Add:

1 c. yellow cornmeal
1 egg, unbeaten
1 c. buttermilk or sour milk
2 T. cooking oil

Beat all ingredients together just long enough to mix well. Fill prepared pans ⅔ full. Bake at 425° about 25 minutes, or until golden brown. Makes 1 dozen muffins.

Note: May be baked in 8 x 8 x 2-inch square pan for corn bread. Sweet milk may be used; then omit soda, use 3 t. baking powder.

Grace Rowe—Arcadia

ZUCCHINI MUFFINS

3 eggs
2 c. sugar
1 c. oil
1 T. vanilla
1 c. quick cooking oats
2 c. flour
1 T. cinnamon
1 t. soda
1 t. salt
¼ t. baking powder
2 c. grated zucchini
1 c. chopped nuts

Combine eggs, sugar, oil, and vanilla. Add dry ingredients. Fold in zucchini and nuts. Bake in 350° oven until brown.

Othala Estes—Friend

FRENCH TOAST

3 eggs, beaten
½ c. milk
¼ t. salt
8 slices bread
margarine or shortening for browning

Mix eggs, milk and salt. Heat fry pan with small amount of shortening until hot. Dip a slice of bread in egg-milk mixture and put in fry pan. Pan should not be too hot - just medium - so the egg mixture will cook through in the center. Brown on both sides. Serve with sy[illegible] topping. This will make 4

Emily [illegible]

FRENCH TOAST

3 slices bread
2 eggs
½ c. milk
pinch of salt
dash of cinnamon

Preheat oven to 400°.

In a bowl, beat the eggs; add the milk, salt and cinnamon. Dip bread in the egg mixture. In the skillet, heat ¼ c. cooking oil. Fry the bread on both sides until golden brown. Drain on paper towel and put on baking sheet. Put in a hot oven for 3 to 5 minutes - until it puffs up.

Margaret Stewart—Happy Home

HONEY FRENCH TOAST

2 eggs, beaten
½ c. milk
⅓ c. honey
dash of nutmeg
¼ t. salt
6 slices bread
2-3 T. shortening

Mix eggs, milk, honey, nutmeg and salt in a shallow bowl. Dip bread in mixture, turning to coat both sides. Brown slices on both sides in hot shortening on griddle. (Griddle is proper temperature when drop of water dances on it.) Serve with jelly or preserves.

Yields 8 servings.

Mrs. Myra Graves—Slaton

Pancakes and Waffles

HOE CAKES

2 c. cornmeal
½ t. salt
1 c. boiling water
butter

Combine cornmeal and salt. Stir in water; cool. Divide mixture into 8 portions (about ⅓ c. each). Shape each portion into a 3-inch round patty.

Fry over medium heat on well greased griddle, turning to brown both sides, about 7 minutes per side. Serve with butter.

Makes 8 hoe cakes.

Judith A. McAdams—Ninnekah

WANDA'S SOURDOUGH HOT CAKES

sourdough starter (less ½ c. reserved for next time)
1-2 eggs (use 2 for thinner batter)
1 T. oil
1 t. soda, dissolved in 1 T. water
1 t. salt
1 T. sugar

Combine all ingredients and beat with a fork until well blended. Bake on a hot griddle. Turn once.

Variations: Add ½ c. whole wheat flour, cornmeal, wheat germ, or Bran Flakes to batter. Using 2 eggs will provide enough liquid for this addition.

Jeanette Worden—Ninnekah

UNBELIEVABLE HOT CAKES

1¼ c. milk
3 2 T. oil
2 1 egg, beaten
1½ 1 c. flour
2/3 ½ t. salt
3 2 T. sugar
3 2 T. baking powder
3 2 T. milk

½ t vanilla

Combine 1 c. milk, oil and egg. Add sifted dry ingredients; mix well. Then add 2 T. milk. Fry on hot griddle. These are the lightest, tastiest hot cakes, great as a dessert with strawberries or preserves rolled inside and dusted with powdered sugar.

Clara Green—Extension Secretary

JOHNNYCAKES

2 eggs, beaten
1 c. water
¾ c. milk
2 T. lard, melted
1 t. salt
2 c. yellow cornmeal
butter
maple syrup

In bowl, mix eggs, water, milk, lard and salt. Stir in cornmeal. Stir well before making each johnnycake. For each cake, place a scant ¼ c. batter on a hot, well-greased griddle, spreading to ¼ inch thick. Cook till golden, 2 to 3 minutes per side. Serve warm with butter and syrup.

Makes 12 to 14.

Judith A. McAdams—Ninnekah

CORN BREAD (JOHNNYCAKE)

1 c. cornmeal
¼ c. flour
1½ t. baking powder
½ t. salt
2 eggs
½ c. milk
4 T. shortening, melted

Mix and sift dry ingredients. Combine the eggs and milk and stir into the dry ingredients. Stir in melted shortening and pour into a greased 9 x 9-inch pan. Bake 25 minutes at 425°.

Makes 12 servings.

Nadine Wendling—Blue Bonnet

PANCAKES

2 c. flour
3 t. baking powder
1 t. salt
2 eggs
2 c. milk
¼ c. Crisco, melted

In bowl, combine flour, baking powder and salt. Combine eggs and milk; stir in Crisco. Add milk mixture to flour mixture; blend. Pour batter on hot, greased griddle. Turn when tops are bubbly and edges browned.

Doris M. Schlecht—Ninnekah

PANCAKES OR WAFFLES

2 c. self-rising flour
2 eggs
2 c. buttermilk
½ t. soda
6 T. liquid oil

Beat eggs; add buttermilk and soda. Beat again; then add flour slowly. Add oil and cook.

Beth Cunningham—Lucile

FAVORITE PANCAKES

2 c. flour
2 t. baking powder
½ t. soda
½ t. salt
2 T. cornmeal

Sift together.

1 egg, well beaten
1 c. sweet milk
1 c. buttermilk
3 T. shortening, melted

Stir into flour until dissolved, and cook on a hot griddle. Serve with butter and maple syrup that has been heated.

Makes 6 servings.

Ruby Brewer—Slaton

MAID SERVICE PANCAKES

6 eggs
4 c. buttermilk
½ c. vegetable oil
1 c. Half and Half
1 pkg. active dry yeast
4 c. all-purpose flour
2 T. baking powder
2 T. baking soda
2 T. sugar
1 t. salt

Beat eggs; stir in remaining ingredients and beat until smooth. Let stand in refrigerator at least 12 hours. Stir up before using. Keep well refrigerated.

Makes about 30 medium-sized pancakes.

(Batter will keep 2 to 3 weeks in the refrigerator.)

Vicki Standridge—Lucile

STRAWBERRY CHEESE BLINTZES

1 qt. fresh or frozen strawberries
sugar to taste
2 eggs
½ t. salt
1 c. water
1 c. sifted flour
1½ c. cottage cheese
2 T. melted butter
2 T. light cream or milk
⅛ t. salt
butter for frying (I use Fleischmann's.)
powdered sugar

In a blender, add 1 egg, ½ t. salt, water and flour. Cover and mix until smooth. Pour 2 T. of batter on hot, greased skillet. Fry on one side only, until lightly browned, using low heat. I use a clean towel and lay each pancake on it so I can handle them. Cool. Stir 1 c. of cottage cheese, egg and butter together. Put cream or milk, remaining cottage cheese, and salt into blender. Blend until smooth.

Now take each pancake and add a little of the egg mixture; roll up and saute in butter, turning to lightly brown all sides.

Top with strawberries and a little of the cheese mixture. Sift a little of the powdered sugar on top, and enjoy this. This is one of my favorites.

Carolyn Whitener—Ninnekah

CRACKLESS EGGS

Pierce the rounded end of eggs with a needle before hard-boiling to prevent shells from cracking.

WAFFLES

2 c. Bisquick
1 egg
½ c. oil
1⅓ c. Club Soda

Mix and bake. These are crisp and oh, so good.

Jessie Compton—Freeman

WAFFLES

4 large eggs
2¼ c. milk
2 T. sugar
5 t. baking powder
1 t. salt
⅔ c. melted butter or shortening
3 c. sifted all-purpose flour

Melt shortening. Sift together dry ingredients.

Beat eggs and add to melted shortening and milk, alternately adding milk and dry ingredients.

Bake in hot waffle iron.

Makes 12 waffles.

Florence Lowe—Slaton

Miscellaneous

PUFFS

1 c. flour
1 t. baking powder
1 t. salt
1 egg
½ c. water

Sift flour; combine salt and baking powder; blend in water and egg. Drop in hot fat by tablespoonfuls until brown.

Serves 6.

Grace Campbell—Ninnekah

CORN BREAD DRESSING

4 c. corn bread crumbs
1 c. biscuit crumbs
1 large onion
2 eggs (optional)
1 c. celery (optional)
2 t. sage (or more if desired)
1 t. salt
dash of pepper
2 c. meat broth

Mix together the bread crumbs, seasonings, onions and celery. Add the eggs and broth, and mix well. (More or less broth may be used, depending on how moist you desire the dressing.) Place in a greased pan and bake until brown - about 15 to 20 minutes, or until onion is done, at 350°.

Olean Bowen—Alex

CORN BREAD DRESSING

4 c. crumbled corn bread
2 c. crumbled light bread
3 eggs
½ c. cream substitute
½ c. chopped onion
½ c. chopped celery
½ c. green pepper
sage and garlic to taste
salt and pepper to taste

Moisten with rich broth - if not rich, add margarine; also can use some milk. Make mixture quite moist, as corn bread will absorb a lot of moisture. Bake at 350°. Bake till rather firm.

This can be used for dressing with turkey, chicken or pork.

Linda Butler—Ninnekah

CORN BREAD DRESSING

1 9 x 9-inch pan of corn bread
4 big biscuits
1 medium onion, chopped
2 c. celery, chopped, plus some leaves
3-4 eggs
1 cube oleo
Pepperidge Farms herb seasoning, to taste

Saute onion and celery in 1 T. oleo. Crumble breads, melt oleo. Mix all ingredients together, adding enough broth to make very juicy. Add seasoning to taste. Bake in moderate oven for 45 minutes. Serves 15.

Cora Whitener—Ninnekah

RICE DRESSING

2 lbs. long grain rice
½ lb. pork sausage
1 lb. bacon
3 doz. oysters
½ c. green onions, chopped
1 medium onion
5-6 sprigs parsley
salt
giblets
1 12 to 16 lb. turkey

Cook rice according to directions on pkg. 2 or 3 days before turkey is to be stuffed. Cool and place in refrigerator. The rice will become very dry; this is desirable and will keep the dressing from becoming mushy. Boil the giblets in salted water until tender. Remove from water; cool and chop all coarsely except the liver, which should be mashed well with a fork. Set aside. Broil bacon and drain on paper towel. Chop onion and green onions, including the green tops. Saute in bacon drippings and drain well. Cook sausage; drain all grease, discard drippings. Drain oysters well; do not wash. Chop. Place in a skillet and cook only until the oysters begin to curl. In a large bowl, place the cold rice, and with a wooden spoon or fork, separate each grain. Mix the prepared ingredients with the rice. Sprinkle the parsley in. Each grain of rice will be coated with one or more of the ingredients. Salt well the cleaned and washed cavities of the fowl. Spoon in the stuffing and sew or skewer the openings. Bake according to directions recommended by the turkey shipper.

Carolyn Spradlin—Pioneer

OYSTER STUFFING

5 T. onion, minced
1½ c. celery, chopped
4 T. butter
4 c. cooked rice, or 3 qts. bread
4 t. parsley, chopped
1 T. poultry seasoning
salt
pepper
2 doz. ground oysters and liquid
1 c. turkey stock and ground, cooked giblets
2 eggs, slightly beaten

Saute onion and celery in butter. Add rice or moistened bread, parsley, seasonings, oysters and stock with giblets. Mix and heat thoroughly; add beaten eggs and mix well.

Yield: stuffing for a 10 lb. turkey.

Carolyn Spradlin—Pioneer

WILD RICE STUFFING

½ c. wild rice
1 qt. water
salt and pepper
½ lb. mushrooms, sauteed
½ t. sage
dash thyme
1 T. butter, melted
1 egg yolk, beaten

Cook rice in the boiling water until tender - approximately 25 minutes. Drain and rinse. Add remaining ingredients and blend well. This will fill a 2 lb. bird.

Pamela Williams—Ninnekah

ROLLED CHICKEN DUMPLINGS

2 c. flour
⅓ c. shortening
1 t. salt
2 t. baking powder
milk (enough to make a soft dough)

Mix and let stand about 15 minutes. Roll as thin as pie dough, maybe a little thicker, and cut into squares. Use a large container for chicken broth. Drop layers of

(Continued Next Page)

dumpling squares into boiling broth and allow to boil over each layer before adding another layer. Cover and stew 12 minutes. Season with milk and butter, if desired.

Ruby Nelson—Ninnekah

DUMPLINGS

4-5 c. flour
1 T. salt
1 egg
1 T. baking powder
1 c. broth

Blend ingredients together. Roll out thin and cut into thin strips. Drop in 2 qts. boiling broth slowly. Simmer 15 minutes.

Grace Campbell—Ninnekah

PARSLEY DUMPLINGS

1 egg
⅓ c. milk
2 T. minced parsley
1 T. oil
¼ t. sage
1 c. flour
1½ t. baking powder
½ t. salt

Combine egg, milk, oil, parsley and sage. Add flour, baking powder and salt. Stir only until dry particles are moist.

Nellie Snow—Slaton

NOODLES

3 eggs, beaten
1 t. salt
3 T. cold water
2 c. sifted flour

Beat eggs in cold water and add salt. Stir in sifted flour and work with hands. Divide in 3 parts. Roll out as thin as possible on lightly floured board. (Allow to partially dry.) Cut into strips and allow to dry.

Makes 6 c.

Margery Burchfield—Blue Bonnet

FAIL PROOF EGG NOODLES

2 eggs
2 c. flour
heavy cream
salt

Break eggs into a cup; add enough cream to fill cup (canned cream can be used). Put in mixing bowl; add salt and flour, and mix. Should be like biscuit dough. Roll thin. Cover with flour; roll up and cut in ¼ inch strips. Drop in boiling broth and boil 10 minutes.

Olean Bowen—Alex
Icy Tabler—Slaton

GRANDMA'S HOMEMADE EGG NOODLES

2½ c. sifted flour
1 t. salt
3 eggs
2 T. water
3 c. chicken broth, or 1 can cream of chicken soup plus 1 can of water

Combine flour and salt in mixture. Beat eggs and water. Make a well in the center of the flour in the bowl. Pour the eggs into the well of flour. Mix until it forms a ball. Sprinkle with flour and knead until smooth. Let rest 10 minutes. Roll out ⅛ at a time, ⅛ inch thick, using flour to keep it dry. Let it dry 1 hour. Roll in tight rolls and cut with a sharp knife. These can be cut different widths and/or different shapes. Drop in the boiling broth. Cover with a lid and cook 10 minutes without raising the lid. This recipe will make 8 to 10 servings.

Pamela Williams—Ninnekah

HOMEMADE NOODLES

2½ c. sifted flour
2½ t. salt
3 eggs

Mix flour and salt; add eggs and mix into flour with a fork till all flour is mixed. If all the flour cannot be mixed with a fork, use your hand as you would pie dough. This mixture will be rather stiff. Then put mixture on well floured board and roll out till very thick, and let dry. Then roll and cut. Drop loosely while stirring into baking chicken or beef broth, and cook 15 minutes uncovered.

Ruby Nelson—Ninnekah

HOMEMADE NOODLES

2 egg yolks
2 T. soft margarine
2 T. cream substitute
2 T. canned milk
salt to taste

Mix well with a fork. Work in enough flour to make a very stiff dough (can use Bisquick). Roll out very thin on a floured board. Let stand 10 minutes. Have the top and bottom well floured. Cut in narrow strips with a knife. Shake apart and let dry for at least 30 minutes (or till boiled chicken is tender). Remove chicken to dish. Bring broth to a full rolling boil. Drop in the noodles slowly, stirring gently. Cook about 10 to 15 minutes. This is enough for 2 or 3 people.

Note: You can use tuna for chicken. Use 1 can tuna, simmered in milk.

Linda Butler—Ninnekah

Yeast Breads

Loaves

APPLESAUCE BRAN BREAD

2½ to 3 c. unsifted flour
½ c. 100% Bran cereal
¼ c. firmly packed, light brown sugar
¾ t. salt
½ t. baking soda
1 pkg. dry yeast
½ c. applesauce
¼ c. milk
¼ c. water
3 T. margarine
1 egg, at room temperature

In a large bowl, thoroughly mix ½ c. flour, bran cereal, brown sugar, salt, baking soda and undissolved dry yeast.

Combine applesauce, milk, water and margarine in a saucepan. Heat over low heat until liquids are warm (120°F to 130°F). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ c. flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additinal flour to make a very stiff batter. Cover; let rise in warm place, free from draft, until doubled in bulk - about 1 hour.

Stir down; turn into a well greased 1-qt. casserole. Cover; let rise in warm place, free from draft, until doubled in bulk - about 1 hour.

Bake at 375°F 30 to 35 minutes, or until done. Remove from casserole and cool on wire rack.

Gloria Calhoun—Extension Secretary

CHEESE BREAD

5 to 5½ c. flour
¼ c. sugar
2 pkgs. dry yeast
1 t. salt
1 t. dry mustard
2 c. milk
¼ c. margarine
2 c. (8 oz.) shredded cheddar cheese

Mix 2 c. flour with sugar, yeast, salt and dry mustard.

Warm milk and margarine together over low heat. Stir into flour mixture.

Mix cheese with remaining flour. Gradually stir in flour and milk mixture to make soft dough that leaves sides of bowl.

Knead on floured surface until smooth - about 10 minutes.

Place in greased bowl. Let rise in warm place until doubled.

Press dough down. Shape into 2 loaves. Place in greased 9" x 5" x 2½" pans. Let rise until (both) doubled. Bake at 375° for 30 or 35 minutes.

Makes 2 loaves.

Merle Patterson—Washita Valley

COFFEE CAN BREAD

1 pkg. yeast
3 T. sugar
1 t. salt
4 to 4½ c. unsifted flour
½ c. warm water
1 c. undiluted evaporated milk
2 T. oil

Mix warm water, yeast and 1 T. sugar. Let stand until bubbly. Add together milk, salt, 2 T. sugar, oil and 4 c. flour. Then combine with yeast mixture. If dough is too thin, add ½ c. flour. Fill greased 1 lb. coffee can ⅔ full with dough and place greased, plastic lid on can. Let rise in a warm place until the lid pops off. Bake 45 minutes at 350°.

Grace Campbell—Ninnekah

DILL BREAD

1 pkg. active dry yeast
¼ c. warm water
2 T. sugar
1 c. creamed cottage cheese, heated to lukewarm
2 t. dill seeds
1 T. instant minced onion
1 T. butter or margarine
1 t. salt
¼ t. soda
1 egg
2¼-2½ c. flour

Soften yeast in warm water. In mixing bowl, combine cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast. Gradually add flour to form a stiff dough, beating well after each addition. Cover; let rise in warm place until doubled for 50 to 60 minutes. Stir down dough with a spoon. Place in well greased 8 inch casserole (1½ to 2 qt). Let rise again in warm place until doubled. Bake at 350° for 40 to 50 minutes, or until golden brown.

Mary Giles—Meridian
Hattie Orr—Rural Neighbors

DILLY BREAD

(Wheathearts, Reserve Champion)
(Grady County Fair, 1983)

1 pkg.yeast
⅓ c. warm water
1 c. creamed cottage cheese
2 T. sugar
1 T. minced onion
1 T. butter
2 t. dill seed
1 t. salt
¼ t. soda
1 beaten egg
2½ c. flour

Soften yeast in warm water. Heat cottage cheese to lukewarm. Combine top ingredients together, then add flour. Knead to make stiff dough. Let rise until doubled; knead and make into a loaf. Let rise. Place in a well greased loaf pan and grease top of loaf. Let rise again; then bake at 350° until done. Freezes well.

Nancy Calhoun Kelley—Ninnekah

HEALTH BREAD

Use steel blade in the food processor.

2 c. flour
1 c. bread or wheat flour
¼ c. dry milk
1 t. salt
2 T. wheat germ

Put all this in the food processor. Add:

3 T. butter, cut up

Add:

¾ c. lukewarm water
1 pkg. dry yeast
1 egg
2 T. honey or sugar

Blend till it forms a ball. May need a little more water. Turn onto a floured board and knead for 5 minutes. Put into a greased bowl and seal. Let rise till doubled. Form into 1 loaf or pan rolls. Butter top. Cover with wax paper and let rise till doubled. Bake in a 375° oven approximately 35 minutes. Remove from pan immediately. Cool on a rack.

Joyce Hickey—Rural Neighbors

POCKET BREAD

1 pkg. active dry yeast
1⅓ c. warm water
1 T. vegetable oil
1 t. sugar
1 t. salt
3 to 3½ c. flour

Dissolve yeast in warm water in large bowl. Add oil, sugar, salt, and 2 c. flour. Beat until smooth. Stir in enough flour to make dough easy to handle. Knead on lightly floured surface until smooth and elastic - about 10 minutes. Put in greased bowl with greased side up; cover and let rise until doubled - about 1 hour.

Punch down, divide into 6 equal parts. Shape into balls; cover, let rise 30 minutes. Roll each out to a 6 to 7 inch circle ⅛ inch thick. Place 2 circles in opposite corners of each of 3 cookie sheets. Cover, let rise 30 minutes.

Heat oven to 450°. Bake until loaves are puffed and golden brown - about 10 minutes. Cut crosswise into halves. Fill with desired meat filling.

Carolyn Whitener—Ninnekah

OATMEAL BREAD

1 c. quick oatmeal
2 c. warm water
1 envelope yeast
½ c. light molasses
2 t. salt
1 T. butter
6 c.sifted all-purpose flour

In large bowl, stir oatmeal into warm water, and let stand 30 minutes. Sprinkle yeast into ¼ c. warm water. When oats are cooled, stir in yeast and molasses; add salt and melted butter, and beat to mix well. Then beat in flour gradually, till dough leaves sides of bowl. Cover and let rise till doubled - about one hour. When doubled, beat again and turn into two 9" x 5" x 3" pans. Cover and let rise again till doubled - about 45 minutes. Bake in 350°F oven, or till they sound hollow when thumped. Remove from pans; cool on sides on rack.

Makes 2 loaves.

Virginia Hadley—Blue Bonnet

POP UP BREAD

Grease two 1-lb. coffee cans well from top to bottom.

Mix:

1½ c. flour
1 pkg. dry yeast

Heat to just warm; test with finger:

½ c. sweet milk
1 t. salt
½ c. water
½ c. cooking oil
¼ c. sugar

Add to flour mixture; blend in 2 eggs. Add enough flour to make a stiff dough (about 2 c.). Mix well; divide dough and put in two 1-lb. coffee cans which have been greased. Let rise with plastic lids on until within 1" from top of cans. Remove lids and place cans on cookie sheet. Bake about 30 minutes at 375°. This will rise above cans.

Grace Rowe—Arcadia

BASIC WHITE BREAD

1¾ c. milk
3 T. sugar
1 T. salt
2 T. solid shortening
¼ c. water
2 pkgs. yeast
6-7 c. flour

Scald milk until shortening melts. Add sugar and salt to mixture. Combine water and yeast; then add milk to mixture. Stir in flour 1 c. at a time. Knead until satiny smooth. Let rise until doubled. Punch down. Shape into loaves and let rise.

Bake at 350° for 30 to 35 minutes.

Sue Bartlett—Winter Creek

PERFECT WHITE BREAD

1 pkg. dry yeast
1 c. lukewarm water
2 T. sugar
5-6 c. flour
2 t. salt
½ c. shortening
1 c. warm milk

Soften yeast in ¼ c. water for 5 minutes and stir. Put sugar, salt and shortening in a bowl; pour warm milk over them and stir, mashing the shortening into lumps. Add remaining water (cold to lukewarm); stir in 1 c. flour. Add yeast and 2 c. flour; beat with wooden spoon until the batter is smooth and elastic. Stir in 1½ to 2 c. flour; then with fingers work in enough flour to make a soft dough. Turn out onto a floured board and knead 100 times. Place dough in a greased bowl and let rise until doubled in size - or 1½ hours. Place back on board. Divide and place in two loaf pans to rise again. Cover with cloth. Cook in 400° oven for 30 to 35 minutes. Makes 2 loaves.

Grace Campbell—Ninnekah

WHEAT BREAD

3 c. whole wheat flour
1 T. salt
¼ c. potato flakes
¾ c. nonfat dry milk
1 T. dry yeast

Mix this and set aside.

In another bowl, mix 2¾ c. hot tap water (hot enough to melt), 2½ T. shortening and ¼ c. honey. Stir until shortening and honey are dissolved. Pour liquid into the dry ingredients and mix well. Gradually add about 3 c. whole wheat flour, continually mixing, 10 minutes. Turn out on floured board. Dough will be sticky. Knead until dough is not sticky. Place dough in a large bowl and cover. Let rise until doubled in bulk - at least 1½ hours.

Then punch dough down. Divide and shape into 2 loaves. Let rise again in pan about 1 hour. Bake at 400° for 15 minutes; then turn oven to 350° and bake for 30 minutes. When done, turn out of pans onto cooling rack, and butter tops well. Cover and let cool.

Emily Biby—Norrose

HONEY WHEAT BREAD

3 c. whole wheat flour
3 c. white flour
2 pkgs. dry yeast
1 T. salt
1 c. milk
1 c. water
½ c. honey
3 T. shortening
1 egg

Combine 1 c. of the white flour, all the wheat flour, yeast and salt. Mix well. In a saucepan, heat the milk, honey, water and shortening until warm. Add to the flour mixture. Add the egg and beat at low speed for 3 minutes. Add the rest of the white flour by hand and knead well. Let rise until doubled. Shape into 2 loaves and let rise. Bake at 350° for 35-40 minutes. (Or, make into rolls.

Doris Belicek—Blue Bonnet

WHOLE WHEAT BREAD

⅔ c. warm water
2 pkgs. dry yeast

Put into a small bowl. Add 1 T. brown sugar. Let stand till it bubbles and rises.

2 c. warm water
2 T. soft shortening
2 T. brown sugar
1 t. salt
2 c. whole wheat or graham flour
2 c. white flour

Mix well in a large bowl. Let rise for 30 minutes. (This will be a soft sponge.)

Now add 2 more c. white flour and knead till smooth and elastic. Let rise till doubled. Bake at 375° about 50 minutes. Makes 3 medium loaves.

Emma Caldwell—Freeman

WHOLE WHEAT BREAD

3 pkgs. dry yeast, dissolved in ½ c. warm water
2 c. milk, scalded
4 T. margarine
1 T. salt
3 T. molasses
3 T. brown sugar
2 c. whole wheat flour
4 c. unbleached flour
½ c. wheat germ

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Put scalded milk, shortening and salt in large mixing bowl. Start beating in the 2 c. whole wheat flour with electric mixer. Add molasses and yeast. Continue beating and add some of the unbleached flour until dough starts to climb up beaters. Add brown sugar and wheat germ. Continue mixing by hand until all of the flour is mixed. Turn out on a floured cloth and let it rest 5 minutes. Begin kneading until dough feels elastic. Put dough in oiled mixing bowl to rise till doubled. Place in warm place out of drafts. Cover dough with a towel. When doubled, divide into 3 loaves. Place in greased loaf pans; cover with towel and let rise until doubled. Place in a 375° oven for about 45 minutes. When golden brown, remove bread from oven and turn out on a cake rack to cool.

Carolyn Spradlin—Pioneer

YEAST BREAD

2 c. milk, scalded
¼ c. shortening
¼ c. sugar
1½ t. yeast
¼ c. warm water
5-6 c. flour

Combine the scalded milk, shortening, sugar and salt, and cool to lukewarm. Soften the yeast in the warm water, and stir in the cooled milk mixture. Add about ½ the flour and beat well; then add the rest of the flour, making a soft dough. Turn out on a floured surface; knead for 5 minutes, or until smooth. Place in a warm, greased bowl, and let rise until doubled in size. Bake at 350° for 25 minutes for loaves; or 15 to 20 minutes for pan rolls. This will make 2 loaves or 2 dozen rolls.

Vernie Groomer—Norrose

GARLIC FRENCH BREAD

1 loaf French bread
½ c. butter or margarine
¼ t. garlic powder, or 1 small clove garlic, crushed
paprika

Cream the butter or margarine and garlic. Slice French bread diagonally into 1 inch slices, leaving bread intact at bottom. Spread 1 side of each slice with garlic butter. Sprinkle with paprika if desired. Cover lightly with aluminum foil or brown paper bag to hold slices together.

Ohal Brand—Ninnekah

OYSTER CRACKER CROUTONS

1⅛ c. Crisco oil
1 4 oz. pkg. (dry) Hidden Valley ranch style dressing mix
½ t. garlic powder
¾ t. dill weed
¾ t. lemon pepper

Put in a jar and mix well.

2 12 oz. pkgs. oyster crackers.

Put in a brown bag.

Pour above mixture over the crackers and shake until well coated.

Place the coated crackers on a large cookie sheet and bake 30 minutes in a 225° oven. Stir occasionally.

Store in covered jars. Delicious with soup or salad.

Emma Caldwell—Freeman

90 MINUTE SOFT PRETZELS

3½ c. unsifted flour
1 t. salt
1 c. water
1 egg yolk, beaten
2 T. sugar
1 pkg. dry yeast
1 T. margarine
1 T. water
coarse salt

Mix 1 c. flour, sugar, salt and undissolved yeast. Heat 1 c. water and margarine to 120°. Gradually add to dry ingredients and beat 2 minutes at medium speed of mixer. Add ½ c. flour. Beat at high speed for 2 minutes. Stir in enough additional flour to make a soft dough. On floured board, knead 5 minutes. Set in greased bowl; turn to grease top. Cover, let rise in warm, draft-free place 40 minutes. Divide dough into 12 equal pieces. Roll each into a 20" rope. Shape into pretzels. Place on greased baking sheets. Cover; let rest 5 minutes. Mix egg yolk and 1 T. water. Brush on pretzels. Sprinkle with coarse salt. Bake at 375° for 15 minutes, or until done. Cool.

Makes 1 dozen.

Betty Eubank—Blue Bonnet

WHIPPED CREAM

Cream whips best when cream, bowl and beaters are well chillled to at least 50° F.

Use heavy (whipping) cream to make whipped cream; it contains 36% to 40% milk fat.

Rolls

ALL BRAN ROLLS

½ c. shortening
¾ c. sugar
1½ t. salt
1 c. All Bran cereal
2 eggs
1 c. boiling water
2 pkgs. yeast
1 c. lukewarm water
6½ c. flour

Put shortening in large mixing bowl. Add boiling water and stir until shortening is melted. Add sugar, salt and All Bran; stir. Cool to lukewarm; add the well-beaten eggs and yeast (which has been softened in warm water). Add flour; beat well. Place in greased bowl; brush top with shortening. Place in refrigerator overnight, or until ready to use. If you do not let the dough stay in the refrigerator several hours, it will be too soft for rolls.

When ready to use, take out of refrigerator and let rise. Mix down and roll out. Cut into rolls. Let rise and bake at 400° for 20 minutes.

Makes about two 9 x 13 inch pans of bread.

Grace Rowe—Arcadia

BUTTER HORN ROLLS

1 pkg. dry yeast
½ c. oleo, melted
½ c. sugar
¾ c. milk
3 eggs, beaten
1½ t. salt
4 c. flour (approximately)

Heat milk and oleo together, just to the scalding point. Sift flour, and add sugar and salt. Cool milk. When lukewarm, add it to the flour with eggs and yeast. Mix well. Cover and let rise overnight. Next morning, divide dough into halves. Roll out dough into a circle about ½ inch thick. Cut into 16 wedges. Roll each wedge from outside to small point; place on greased baking sheet and let rise 3 hours, covered, in a warm place. Bake in 325° oven about 25 minutes, or till lightly browned. Makes 32 rolls. Can be brushed with melted oleo after baking, if desired.

Blanche McCoy—Rural Neighbors

BUTTER HORN DINNER ROLLS

1 c. milk, scalded
½ c. shortening
½ c. sugar
1 cake yeast
3 eggs, beaten
4½ c. flour
1 t. salt

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast; stir well. Add eggs, then flour. Mix to soft dough. Let rise in covered bowl until doubled in size. Divide dough in thirds; roll each third, brush with melted butter. Cut circle into pie wedges; roll wedges starting with the wide end. Place in sprayed baking pan, and brush with melted butter. Let rise again; then bake at 400° for 15 minutes. Makes 3 dozen rolls. These rolls freeze well.

Gerry Newton—Alex

CRESCENT ROLLS

2 c. milk, scalded
2 ¼ oz. pkgs. dry yeast
½ c. sugar
1 t. salt
½ c. oil
2 eggs, beaten
6½ c. flour

Dissolve yeast in warm milk. Add sugar, salt, oil and beaten eggs. Add 1 c. flour at a time. Knead until smooth. Let rise until doubled - about 1 hour. Knead again, always about 5 or 10 minutes. Let rise until doubled. Roll dough about ¼" thick in circle. Spread margarine on top of dough; then cut into pie shaped pieces. Roll into crescents. Let rise.

Bake in 350° oven until done. Brush margarine over top of rolls when done.

Sue Bartlett—Winter Creek

COTTAGE CHEESE ROLLS

2 pkgs. dry yeast
½ c. lukewarm water
2 c. cream style cottage cheese
¼ c. sugar
2 t. salt
½ t. soda
2 eggs, beaten slightly
4½ c. flour

Heat cottage cheese and water to lukewarm. Sprinkle yeast in mixture. Combine sugar, salt, soda, yeast, cottage cheese and ½ c. flour. Beat with a mixer. Then stir in rest of flour by hand. Turn out onto lightly floured board and knead until smooth. Let rise till doubled, in a greased bowl. Then punch down and make into rolls. Let rise again until doubled, and then bake in a 350° oven for 20 minutes.

Yield: 30 rolls.

Carolyn Spradlin—Pioneer

DINNER ROLLS

¾ c. sugar
⅔ c. shortening
1 t. salt
3 eggs
½ c. powdered milk
2 cakes or 2 pkgs. yeast
2 c. lukewarm water
7 c. flour
¼ c. cornstarch

Mix the first 5 ingredients. Dissolve yeast in water. Sift flour and cornstarch together. Mix with first ingredients and let set in bowl 1 hour, or until doubled in size. Make into balls, let rise, and bake. These make very pretty crescent rolls. For cinnamon rolls, I use 1 c. sugar and 3 pkgs. yeast.

Nancy Johnson—Ninnekah

FROZEN DINNER ROLLS

5½ to 6½ c. unsifted flour (I use Shawnee flour.)
½ c. sugar
1½ t. salt
2 pkgs. Red Star yeast
1¼ c. water
½ c. milk
⅓ c. margarine
2 eggs, at room temperature

In a large bowl, thoroughly mix 2 c. flour, sugar, salt and undissolved yeast. Combine water, milk and margarine in a saucepan. Heat over low heat until liquids are very warm (120°-130°F). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ c. flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic - about 8 to 10 minutes. Cover with plastic wrap, then a towel; let rest 20 minutes. Punch dough down, shape into desired shapes for dinner rolls. Place on greased baking sheets. Cover with plastic wrap and foil, sealing well. Freeze until firm. Transfer to plastic bags. Freeze up to 4 weeks. Remove from freezer; place on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk - about 1½ hours. Bake at 350°F 15 minutes, or until golden brown and done. Remove from baking sheets and serve.

Carolyn Spradlin—Pioneer

TWO-HOUR DINNER ROLLS

1 yeast cake
3 T. melted shortening
3 T. sugar
1 c. warm water
3 c. flour
1 t. salt

Dissolve yeast cake in water. Stir in sugar, salt and shortening, then the flour. Mix well and let stand 1 hour. Work down and make into rolls. Let stand 1 more hour. Bake.

Mary Hedger—Blue Bonnet

HOT ROLLS

1 pkg. yeast
2 t. salt
2 c. warm water or milk
½ c. sugar
3 T. shortening
flour

Beat in a pot. After yeast has dissolved, mix sugar, salt and shortening with flour for thick batter. Beat well. Pour out on a floured board. Slowly work in flour until dough is stiff, or stands up well. (Around 7 c. of flour in all.)

Martha Spoon—Winter Creek

EASY HOT ROLLS

1 pkg. dry yeast
¼ c. warm water
4 c. flour
¼ c. sugar
1 t. salt
1 c. shortening
1 c. milk
3 eggs, beaten

Dissolve yeast in ¼ c. warm water. Set aside. Mix 4 c. flour with sugar and salt. Cut 1 c. shortening into flour mixture until fine meal. Add 1 c. scalded milk, 3 beaten eggs and yeast. Stir and place in refrigerator overnight. When ready to use, take ⅓ of mixture, roll it out like pie dough and brush with melted butter. Cut into 12 pieces (I use pizza cutter). Roll from large end to small, and place on greased cookie sheet. Let rise about 3 hours. Delicious!

Ruby Nelson—Ninnekah

SEPARATED EGGS

Use a small funnel to easily separate the egg white from the yolk. The yolk will remain in the funnel while the white will fall through.

MAMA'S HOT ROLLS

1 pkg. yeast
1 c. warm water
2 T. sugar
2 c. flour

Mix above ingredients and let rise until doubled. Add:

1 c. warm milk
1 c. warm water
6-8 c. flour
4 T. shortening
½ c. sugar
2 t. salt

Work for 10 minutes and let rise until doubled. Make into rolls; freeze, or let rise until doubled and bake.

Wanda Johnson—Slaton

MOM'S NEVER FAIL YEAST ROLLS

2 pkgs. yeast
2½ c. warm water
2½ t. salt
¾ c. oil
¾ c. sugar
2 eggs, beaten
8½ c. flour

Dissolve yeast in water. Add salt, oil, sugar and eggs, and mix. Add 4 c. flour and beat till smooth. Add remaining 4½ c. flour and mix. Knead till smooth. Store in tightly sealed container until ready to use. Keep in refrigerator.

When ready to use, form into rolls. Let rise 1 hour. Bake at 400° for 15 to 20 minutes.

Dough will keep a week. Recipe can be halved.

Makes 40 rolls.

Janice Cockrum—Winter Creek

MARCELLA'S ROLLS

1 c. boiling water
6 T. shortening
¼ c. sugar
2 t. salt
1 beaten egg
⅓ c. warm water
1 pkg. yeast
3½ c. flour

Let first four ingredients stand till lukewarm.

Put 1 pkg. yeast in ⅓ c. warm water.

Mix all ingredients together. Then add 3 c. flour. Use rest of flour to knead about 5 minutes.

Put dough in greased bowl. Let rise about an hour.

Shape into desired shape in a 13" x 10" pan. Let rise ½ hour.

Bake at 400° for 30 minutes. Makes 2 dozen.

Marcella Murphy—Happy Home

NO KNEAD ROLLS

2 c. lukewarm water
1 T. salt
1 egg, beaten
½ c. sugar
1 pkg. or 1 cake dry yeast

Put in large mixing bowl. Dissolve yeast in water; then add 4 c. of flour. Mix well. Then add 2 more c. of flour. Beat well. Let rise until doubled in size. Punch down and let rise again. Make into rolls. This can be stored in refrigerator a few days.

Mary Hedger—Blue Bonnet

OVERNIGHT ROLLS

1 pkg. yeast
½ c. sugar
1 c. milk, at room temperature
½ c. melted oleo
2 eggs, well beaten
4 c. flour
1 t. salt

Combine yeast, sugar and milk. Let stand ½ hour. Add remaining ingredients and mix thoroughly. Cover and let stand overnight at room temperature. Next morning, shape dough in desired shapes. (These rolls can set at room temperature 8-12 hours before baking.) Bake at 400° for 10 minutes, or until done.

Margery Burchfield—Blue Bonnet

QUICK ROLLS

1 pkg. dry yeast
1 c. warm water
3 t. sugar
2 t. soft shortening
2¼ c. sifted flour
1 t. salt
1 egg

Dissolve yeast in the warm water. Add sugar, egg, shortening, flour and salt. Beat well and let rise 30 minutes in warm place. Fill greased muffin pans ⅔ full and let rise again for 30 minutes.

Bake at 350° until brown.

Anna Mae Milliken—Happy Home

RAISIN OATMEAL ROLLS

¾ c. raisins
1 pkg. yeast
3 T. warm water
½ c. oatmeal
2½ c. flour
2 T. butter, softened
1 c. water, boiling
½ c. brown sugar, packed
1 t. salt
½ c. margarine, melted

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Chop raisins coarsely. Soften yeast in warm water. Combine oats, salt, butter, brown sugar and boiling water. When mixture is lukewarm, add yeast, raisins and flour. Mix to make a moderately stiff dough. Turn out on a floured board and knead lightly. Return to bowl, cover and let rise until doubled (about 45 minutes). Brush tops with melted butter. Bake at 375° for 20-25 minutes. Makes about 18 rolls.

Carolyn Spradlin—Pioneer

ROLL DOUGH

2 c. warm water
2 pkgs. yeast
½ c. sugar
¼ c. soft margarine or Crisco
1 egg
2 t. salt
6½ to 7 c. flour

Measure water into large, warm mixing bowl. Sprinkle in yeast; stir until dissolved. Add sugar, margarine, egg, salt and half of the flour. Beat until smooth. Mix in remaining flour until dough is easy to handle. Place in greased bowl, turning to grease top. Cover loosely with foil. Refrigerate at least 2 hours. When dough rises, punch down occasionally. When rolls are desired, remove from refrigerator; cut off amount needed, and return remaining dough to refrigerator. Dough may be kept 3 or 4 days.

Wanda Johnson—Slaton

REFRIGERATOR ROLLS

2 pkgs. dry yeast
4 c. milk, scalded
1 c. mashed potatoes
2 sticks oleo
1 c. sugar
1 t. salt
2 t. baking powder
1 t. soda
8 to 10 c. flour

Mix yeast with 3 c. flour and other dry ingredients. Add mashed potatoes and oleo to scalded milk. Cool slightly; then add liquid to dry mixture. Beat 3 minutes at medium speed. Let stand till full of bubbles. Stir in enough flour to make a soft dough. Knead lightly on floured pastry cloth. Place in greased bowl, turning once to grease surface. Cover with a damp towel and plastic wrap. Refrigerate overnight. Let stand at room temperature before shaping into rolls. Place rolls on greased cookie sheet and let rise till doubled in bulk. Bake at 375° for 20-25 minutes. Remove from pans. Punch down the unused dough; cover and return to the refrigerator. These rolls never taste yeasty.

Minnie Geurkink—Rural Neighbors

REFRIGERATOR ROLLS

2 c. warm water
2 pkgs. dry yeast
½ c. sugar
½ t. salt
1 egg, beaten
¼ c. shortening
6½ to 7 c. sifted flour

Dissolve yeast in warm water. Add sugar, salt, shortening and egg. Mix well. Add 2 c. flour and beat well. Add remaining flour gradually. Place on floured board and knead 5 minutes. Put in refrigerator.

Two hours before baking, shape into rolls. Cover and let rise 1½ hours. Bake in 400° oven for 12 to 15 minutes. This recipe makes delicious cinnamon rolls, too.

Gerry Newton—Alex

REFRIGERATOR ROLLS

3 to 3½ c. flour
1 pkg. dry yeast
4 T. sugar
4 T. oil or melted shortening
1 t. salt
1 egg, beaten
½ c. milk, scalded
½ c. water

Scald milk. (Heat over medium heat just until film forms on top. Dip off film with fork.) Add salt and dissolve. Put oil in mixing bowl, oiling sides of bowl well. Pour in milk and cool to lukewarm. Dissolve sugar in very warm water and dissolve yeast. When thoroughly dissolved, stir well and add to milk. Add beaten egg. Stir in flour. Mix well and stir into ball with fork. Cover and refrigerate several hours or overnight. Knead and divide into 2 balls. Roll out ¾" thick and cut into pie-shaped wedges. Shape into crescent rolls. Let rise until doubled. Bake at 425°F for 15-20 minutes.

Nona Sue Sheerer—Rural Neighbors

HOUSEHOLD HINTS

Not only are newspapers good for mulch in the garden, but they can be used to put between the rows of vegetables to keep out weeds. Moisten a few newspapers and lay between the rows.

REFRIGERATOR HOT ROLLS

½ c. sugar
1 t. salt
3 eggs
½ c. shortening
1 c. scalded milk
4 c. flour
1 pkg. dry yeast, dissolved in ¼ c. warm water

Pour the scalded milk over the shortening, sugar and salt. Add the beaten eggs. Add the dissolved yeast and mix in the flour. Let rise in the refrigerator. Make into crescents or small buns. Let rise, and bake at 375° for 10-12 minutes.

Nina Boyd—Blue Bonnet

SIXTY-MINUTE ROLLS

3½ to 4½ c. unsifted flour
3 T. sugar
1 t. salt
2 pkgs. Fleischmann's active dry yeast
1 c. milk
½ c. water
¼ c. (½ stick) margarine

In a large bowl, thoroughly mix 1½ c. flour, sugar, salt and undissolved dry yeast.

Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are very warm (120°-130°). Margarine does not need to melt. Gradually add to dry ingredients, and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ c. flour. Beat at high speed for 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth and elastic - about 5 minutes. Place in greased bowl, turning to grease the top. Cover and place bowl in pan of water at about 98°F. Let rise 15 minutes.

Turn dough out onto floured board. Divide in half and shape as Curliques or Lucky Clovers. Cover, let rise in warm place free from draft (about 90°) for 15 minutes. Bake at 425° for about 12 minutes, or until done. Remove from baking sheet and cool on wire racks.

Curliques: Roll out each half to a 12" x 9" rectangle. Cut into 12 equal strips (about 1" wide). Hold one end of strip firmly and wind closely to form coil. Tuck end firmly underneath. Place on greased baking sheets about 2" apart.

Lucky Clovers: Form each half into a 12" roll. Cut into 12 equal pieces. Form into balls. Place in greased muffin pans (2¾" x 1¼"). With scissors, cut each ball in half; then into quarters, cutting through almost to bottom of rolls.

Jeanette Worden—Ninnekah

STAMPER'S OLD-FASHIONED HOT ROLLS

1 c. warm water
1 t. sugar
1 cake of yeast

Put in cup and set aside.

2 c. warm milk
3 t. sugar
1 t. salt
4-5 T. melted grease
flour

Heat milk and put in bowl. Add salt, sugar, melted grease and yeast mixture. Add flour until stiff. Then pour out on floured surface and knead until smooth and elastic - about 5 minutes. Place in greased bowl, turning to grease the top. Cover and let rise in a warm place until light and doubled in size. Punch down dough and make into rolls, putting into greased pan or pans. Cover and let rise in warm place until almost doubled. Bake at 400° for 15-20 minutes, until golden brown. Brush with melted butter before serving. Makes about 24 rolls.

Jeanette Worden—Ninnekah

SWEET POTATO ROLLS

2 cakes compressed yeast, or 2 pkgs. dry yeast
½ c. water, lukewarm
1 c. milk, scalded
¼ c. sugar
2 t. salt
1 t. cinnamon
1 t. nutmeg
⅓ c. butter
1 c. mashed sweet potatoes
5 to 5½ c. all purpose flour, sifted
1½ c. old-fashioned oats, uncooked

Soften the yeast in lukewarm water. Pour scalded milk over sugar, salt, cinnamon, nutmeg and butter in a large bowl. Add mashed sweet potatoes; beat until well blended. Stir in 1 c. flour and softened yeast. Add oats. Stir in enough additional flour to make a soft dough. Turn out onto a lightly floured board. Knead until smooth and elastic - 3-10 minutes. Place in a greased bowl, turning to grease the top. Cover; let rise until doubled in size - about 1 hour.

Punch down dough. Divide in half; divide each half in 16 equal pieces. Shape each piece into a smooth ball. Place 16 rolls in each of 2 greased 9-inch square baking pans. Brush with melted shortening or butter.

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Cover and let rise in a warm place until nearly doubled in size - 25 to 30 minutes. Bake in a preheated moderate oven, 20 to 25 minutes. Makes 32 rolls.

Carolyn Spradlin—Pioneer

WHOLE WHEAT COTTAGE CHEESE ROLLS

- 3¾ to 4 c. whole wheat flour
- 2 pkgs. dry yeast
- ½ t. soda
- 1½ c. cream style cottage cheese
- ½ c. water
- ¼ c. packed brown sugar
- 2 T. margarine
- 2 t. salt
- 2 eggs

Thoroughly stir together 1½ c. flour, yeast and soda. Heat together cheese, water, sugar, margarine and salt, just until warm, stirring to melt the margarine. Add to dry mixture and then add the eggs. Beat at low speed for ½ minute, scraping the bowl constantly. Beat 3 minutes at high speed. Then, by hand, stir in enough remaining flour to make a moderately stiff dough. On a floured surface, knead dough until smooth - 8 to 10 minutes. Place in a greased bowl, turning once. Cover and let rise until nearly doubled; punch down. Shape into 24 rolls; place in greased muffin pans. Let rise until nearly doubled. Bake in a 375° oven for 12 to 15 minutes.

Carolyn Spradlin—Pioneer

Sourdough

QUICK, OVERNIGHT SOURDOUGH STARTER

- 1 pkg. plus 1 T. dry yeast
- 4 c. lukewarm water
- 4 c. all-purpose flour

Dissolve yeast in a small amount of lukewarm water. Stir flour into remaining water and add yeast mixture. Mix well and cover.

Let mixture stand in a draft-free area, that is 85°F, for at least 6 hours, or overnight. Starter is now ready to be mixed with other ingredients for your favorite sourdough recipe.

This gives a mild, sourdough flavor in a hurry.

Mazie Parker—Pikes Peak

PEASANT BREAD STARTER

- 1 pkg. dry yeast
- 1½ c. warm water (110°F, 43°C)
- 1 T. nonfat powdered milk
- 1 c. whole wheat flour

Use this with whole wheat flour recipes.

In a 2-qt. glass mixing bowl, dissolve yeast in water. Add milk and whole wheat flour. Mix thoroughly. Cover with a clean towel; place in a warm (85°F, 30°C) location for 24 hours. Stir down mixture often. Mixture should be thick and bubbly. Starter is now ready to be used or stored in the refrigerator, in a covered plastic container with a vent hole, until needed as part of the recipe for whole wheat breads. Replenish with equal amounts of warm water and whole wheat flour at least once a week. If a clear liquid collects on top of mixture, stir down and use as directed. This starter is recommended for use in Peasant Bread or other whole wheat recipes. Be careful not to store for fermenting in an area that is over 90°F (32°C). If starter becomes inactive, sprinkle with a small amount of yeast and mix well. Lumps in mixture will disappear with fermentation.

Mazie Parker—Pikes Peak

POTATO WATER SOURDOUGH STARTER

- 3 medium potatoes, peeled and cubed

Use the potaotes for dinner; save the water for this starter.

- 1 qt. water
- 1¾ c. all-purpose flour
- 1 T. sugar
- 1 T. salt
- 1 pkg. dry yeast
- 2½ c. potato water

Cook approximately 3 medium potatoes in water until tender. Drain, reserving liquid. Use potatoes in a favorite recipe.

In a medium sized mixing bowl, combine flour, sugar, salt and dry yeast. Mix well. Stir in reserved potato water. Cover with a towel or cheesecloth, and place in a warm place (85°F, 30°C) for 1 to 2 days, or until mixture becomes bubbly. Stir down several times a day. Store until needed in refrigerator, in a clean plastic container with a tight fitting lid. The lid must have a small whole punched in it to allow gases to escape. To replenish, add equal amounts of all-purpose flour and lukewarm water at least once a week.

Mazie Parker—Pikes Peak

MASHED POTATO SOURDOUGH STARTER

Don't throw out those cold mashed potatoes—make a starter.

1 c. cooked, mashed potatoes
¼ c. sugar
2 t. salt
1 c. warm water (110°F)

Put 1 c. of cooked, mashed potatoes in a clean 1-qt. container. Add sugar, salt and warm water. Mix well. Cover with a clean towel and place in a warm location for 2 days, or until mixture ferments, bubbles up and smells sour. Use at this time or store in refrigerator until needed. Replenish starter with equal portions of flour and warm water. Allow to ferment at room temperature for 8 to 10 hours; then return, covered, to refrigerator. If a clear liquid forms on top of mixture, stir down and continue to use as needed.

Mazie Parker—Pikes Peak

RAW POTATO STARTER

1 c. warm water (110°F)
1¼ c. all-purpose flour
1 t. salt
1½ t. sugar
1 medium potato, peeled and grated

Mix water, flour, salt and sugar together in a 1-qt. glass mixing bowl. Add grated potato and mix well. Cover container and set in a warm place (85°) for 24 hours. Stir several times during the 24-hour period. Within 2 or 3 days, mixture will become fermented, giving a foamy appearance. Stir down at least once each day. Pour the fermented starter into a clean, plastic 1-qt. container. Cover with lid with a hole in it to allow gases to escape. After being refrigerated for 3 or 4 days, mixture will be ripened sufficiently to use. A clear liquid will collect on top. Stir into mixture and use starter when needed.

Replenish the starter with equal portions of warm water and flour. Allow to set at room temperature 10 to 12 hours; then return to refrigerator until needed.

Mazie Parker—Pikes Peak

SOUR RYE STARTER

This is the one to use with rye flour recipes for that true rye flavor.

2 c. rye flour
1½ c. warm water (105°F to 110°F)
1 pkg. dry yeast
1 slice onion

Mix the flour, water, yeast and onion together in a 1-qt. container. Cover with a clean cloth and place in a warm location (85°F, 30°C) for 3 or 4 days, or until it is well fermented as indicated by a frothy appearance and a pleasant sour aroma. Remove the onion. Starter is now ready to be used or stored in the refrigerator in a covered plastic container, until needed in sourdough rye breads. Be sure a small hole is punched in cover of container to allow gases to escape. Also, fermentation should not occur in a location above 90°F (32°C) for best results. To keep starter active, feed with equal portions of warm water and rye flour. A small amount of yeast sprinkled over top of mixture may be needed if starter doesn't appear active and bubbly.

Mazie Parker—Pikes Peak

WHOLE WHEAT SOURDOUGH STARTER

½ t. dry yest
¾ c. warm water (110°F, 43°C)
¾ c. whole wheat flour

Dissolve yeast in warm water. Stir in flour and mix well. Store in a clean, covered plastic container - large enough to allow for expansion. Place in a warm area for 18 to 20 hours. Stir occasionally. At this point, starter may be stored in refrigerator and will be referred to as primary batter or starter.

Keep whole wheat starters separate from other starters to provide desired flavor and texture for different recipes. Keep starter active by adding equal portions of whole wheat flour and water at least once a week if starter is not replenished with normal use.

The full, satisfying flavor of whole wheat combined with the tang of sourdough.

Mazie Parker—Pikes Peak

SOURDOUGH YOGURT STARTER

1 c. milk
2 T. yogurt, lowfat or plain unflavored
1 c. all-purpose flour

Heat milk until it reaches 100°F (38°C) on a thermometer. Remove from heat and stir in yogurt. Pour mixture into a clean, plastic container; cover tightly and let stand in a warm place for 18 to 24 hours. Be sure to punch a small hole in container lid to allow gases to escape. Mixture should resemble the consistency of yogurt. A curd should form, and the mixture should not flow readily when the container is slightly tilted. If clear liquid rises to the top of mixture, simply stir it back in. If liquid or starter turns pink, discard mixture and start again. After curd has formed, gradually stir 1 c. flour into the starter until smoothly

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blended. Cover tightly and let stand in a warm place (85°F, 30°C) until mixture is full of bubbles and has a good, sour smell - approximately 2 to 5 days. If clear liquid forms on top of mixture, stir it back into starter. Each time you use part of your starter, replenish it with equal amounts of warm milk (100°F, 38°F) and flour. Cover and let stand in a warm place several hours or overnight, until it is full of bubbles. Cover and store in refrigerator until needed. Starter should always be at room temperature before using. Low-fat or skim milk may be used in place of whole milk. Always be consistent in type of milk used.

Yogurt fans will be delighted with this one.

Mazie Parker—Pikes Peak

WANDA'S SOURDOUGH STARTER

2 c. flour
2 c. warm water
1 pkg. (or 1 cake) dry yeast

Combine well. Place in a warm place overnight. Next morning, reserve ½ c. of starter in a scalded pint jar. Cover and store in refrigerator for future use - leave room in container for expansion. Starter will keep almost indefinitely. If used for several weeks, starter may need to set out an extra night.

For any sourdough recipe, place starter in a medium sized mixing bowl. Add 2 c. warm water and 2 c. flour. Beat well and set in warm place overnight. Be sure to reserve ½ c. starter batter for next time.

Jeanette Worden—Ninnekah

SOURDOUGH BREAD

sourdough starter (less ½ c. reserved for next time)
¾ to 1 c. sugar
6 T. melted shortening
1 qt. lukewarm water
2 T. salt
12 c. flour

Combine ingredients in order given, using only enough flour to make dough easy to handle. Knead on floured board until smooth and elastic. Place in greased bowl. Let rise until doubled; knead down and let rise again. Divide into 4 parts and shape into loaves. Place in greased loaf pan. Allow to rise until doubled again. Bake at 375° for 45 minutes, or until done.

Makes 4 loaves.

Jeanette Worden—Ninnekah

SOURDOUGH BREAD

1 c. sourdough starter
2 c. lukewarm water
2½ c. all-purpose flour
1 c. milk
3 T. butter or margarine, softened
3 T. sugar
2 t. salt
1 pkg. dry yeast
¼ c. warm water (110°F)
6½ c. all-purpose flour
1 t. baking soda
cooking oil

Measure starter into larger bowl. Add 2 c. lukewarm water and 2½ c. flour. Mix well. Let stand, covered, in warm place overnight. The next morning, heat milk; then stir in butter or margarine, 2 T. sugar and 1 t. salt. Cool to lukewarm. Sprinkle yeast over ¼ c. warm water. Let stand 5 minutes. Stir yeast into cooled milk mixture. Add to starter mixture; beat until well mixed. Beat in 2 c. flour until batter is smooth. Mix baking soda with remaining sugar and salt. Sift evenly over dough and stir gently to mix well. Cover with a cloth. Set in a warm place free from drafts, and let rise 30 to 40 minutes, or until almost doubled in size. Mix dough and gradually beat in rest of the flour until dough is stiff enough to clean sides of bowl. Turn out onto floured surface and knead about 5 minutes, or until smooth and elastic, adding more flour if necessary. Divide dough in half. Let rest, covered, for 10 minutes. Grease 2 loaf pans. Shape loaves and place in pans. Brush tops lightly with cooking oil. Let rise about 1 hour, until dough has risen to top of pans. Bake at 375°F for 50 minutes, or until done.

Mazie Parker—Pikes Peak

BROWN BAG HINTS

Make everyday sandwiches special with special breads such as banana, carrot, or zucchini bread.

Two thin slices of meat taste better than one thick one.

Share your lunch. Pack enough for you and a friend today. Let your friend bring lunch tomorrow.

Pack a book or magazine in the lunch to help you enjoy meal time.

Vary the type of sandwich; use different fruits and vegetables; listen for new ideas. Brown bag meals with variety are fun to open and eat.

SOURDOUGH FRENCH BREAD

1 pkg. dry yeast
1½ c. warm water (110°F)
5 to 5½ c. all-purpose flour
1 c. sourdough starter
3 T. sugar
2 T. butter, melted
2 T. salt
½ t. baking soda
1 t. yellow cornmeal

In large mixing bowl, soften yeast in water. Blend in 2 c. of the flour, sourdough starter, sugar, butter and salt. Combine 1 c. flour and the baking soda. Stir into flour-yeast mixture. Add enough remaining flour to make a moderately stiff dough. Turn onto floured surface and knead 5 to 8 minutes, or until smooth. Place in greased bowl, turning once. Cover with cloth. Set in warm place free from drafts, and let rise until doubled in size. Punch down dough and divide in half. Cover and let rest 10 minutes. Shape in 2 oblong or round loaves. Place on greased baking sheet sprinkled with cornmeal. Cover. Let rise in warm place about 1 hour, or until almost doubled in size. Brush with water and make diagonal slashes across tops with sharp knife. Bake at 375°F for 30 to 35 minutes. Remove from pans and cool.

Mazie Parker—Pikes Peak

SAN FRANCISCO STYLE SOURDOUGH FRENCH BREAD

1½ c. warm water (110°F)
1 pkg. dry yeast
1 c. sourdough starter
3 c. all-purpose flour
2 t. sugar
2 t. salt
1 t. baking soda
2 c. additional all-purpose flour

In a large mixing bowl, dissolve yeast in warm water. Mix with starter. Add 3 c. flour, salt and sugar. Stir vigorously for 2 or 3 minutes; cover with a cloth. Set in warm place and let rise 1½ to 2 hours, or until doubled in size. Mix baking soda with 1 c. of remaining flour, and stir in. The dough should be stiff. Turn out onto floured surface and begin kneading. Add the remaining 1 c. flour, or more if needed, to control stickiness. Knead until satiny - between 5 and 10 minutes. Shape into loaves. Place in loaf pans. Cover with a cloth. Set in warm place free from drafts. Let rise 1 to 2 hours, or until nearly doubled in size. Before baking, brush outside with water, and make slashes across the tops with a sharp knife. Bake at 400° for 45 minutes.

Mazie Parker—Pikes Peak

SOURDOUGH ROLLS

1 pkg. dry yeast, dissolved in 1 c. warm water
2 c. buttermilk
¾ c. corn oil
¼ c. sugar
4 t. baking powder
2 t. salt
¼ t. soda
6 c. flour, sifted

Sift all dry ingredients together into a large bowl. Make well in center, and add buttermilk, corn oil and yeast. Mix all ingredients together. Spoon into muffin pan; let rise, and bake at 350° for 20 to 25 minutes.

This dough may be refrigerated and kept for several days.

Nancy Calhoun Kelley—Ninnekah

QUICK SOURDOUGH BREAD

2 c. sourdough starter
1 pkg. dry yeast
3 T. warm water (110°F)
3 T. sugar
1½ t. salt
3 T. powdered milk
2 T. melted shortening, or cooking oil
3-4 c. all-purpose flour

Measure out sourdough starter. In a small, separate bowl, dissolve yeast in warm water. Add to sourdough starter, along with sugar, salt, powdered milk and shortening or cooking oil. Mix well. Slowly add the flour until the dough pulls away from sides of bowl. Turn onto a floured surface and knead until smooth and elastic, adding more flour if necessary. Shape dough into loaves. Place in well greased pans. Cover with a cloth. Set in warm place, free from drafts, and let rise until doubled in size. Bake at 350°F for 50 minutes, or until done.

Mazie Parker—Pikes Peak

SOURDOUGH TACO TWIST

1 c. sourdough starter
1 c. lukewarm water
2½ c. all-purpose flour
1½ t. salt
1-4 c. cooking oil
1 1-oz. pkg. sour cream sauce mix

Filling:

¼ c. butter or margarine, melted
1 T. taco mix
¼ c. instant minced onion, or ½ c. finely chopped onion
1 T. grated Parmesan cheese
1 t. paprika

Mix together the night before: 1 c. sourdough starter with 1 c. lukewarm water

(Continued Next Page)

and 1 c. flour. Let set at least 10 hours, covered, in a large mixing bowl. Next day, grease a large cookie sheet. Add salt, oil and sour cream sauce mix to sourdough mixture. Mix well. Stir in remaining flour to form a soft dough. Turn onto floured surface and knead until smooth and elastic. Roll out dough to form a 12 by 16-inch rectangle. Cut lengthwise into three 4 by 16 inch strips.

Spread filling down center of each strip. Starting with the longer side, roll up each strip. Seal edges and ends. On a greased cookie sheet, braid 3 rolls together. Cover with a cloth. Set in a warm place, free from drafts, and let rise 50 to 60 minutes, or until doubled in size. Bake at 350° for 30 to 35 minutes, or until golden brown. Serve warm or cool. Makes 1 large twist.

Mazie Parker—Pikes Peak

SOURDOUGH WHEAT BREAD

- 1 pkg. dry yeast
- 1½ c. warm water (110°F)
- 3 c. whole wheat flour
- 1 c. sourdough starter
- ¼ c. dark molasses
- 3 T. butter, softened
- 2 t. salt
- 2½ to 3 c. unbleached flour, or all-purpose flour
- ½ t. baking soda

In large mixing bowl, soften yeast in warm water. Blend in whole wheat flour, sourdough starter, molasses, butter and salt. Combine 1 c. of unbleached or all-purpose flour and baking soda. Stir into flour-yeast mixture. Add enough remaining flour to make a moderately stiff dough. Turn onto a floured surface and knead 5 to 8 minutes, or until smooth. Shape into a ball. Place in a greased bowl, turning once. Cover with a cloth. Set in a warm place, free from drafts, and let rise 1½ to 2 hours, or until doubled in size. Punch down and divide in half. Let rest 10 minutes. Shape in 2 loaves and place in 2 greased loaf pans. Cover; let rise about 1 hour or until doubled in size. Bake at 375°F foir 35 to 40 minutes. Remove from pans; cool.

Mazie Parker—Pikes Peak

HOUSEHOLD HINTS

To remove burned food from oven, place a small cloth saturated with ammonia in oven overnight, and food can be easily wiped up.

Sweet Breads

BASIC SWEET DOUGH

- ¾ c. milk
- ⅓ c. sugar
- ¼ c. very warm water
- 2 beaten eggs
- ¼ c. butter or margarine
- 1 t. salt
- 2 ¼ oz. pkgs. dry yeast
- 4½ c. flour

Scald milk; stir in butter, sugar and salt. Cool to lukewarm. Sprinkle yeast and dissolve. Blend in milk mixture and eggs. Stir in ½ the flour. Beat smooth and elastic. Let rise 50 minutes. Punch down and shape. Bake at 350° for 20 to 25 minutes.

Sue Bartlett—Winter Creek

BUBBLE BREAD

- 1 pkg. of 24 frozen yeast bread rolls
- 2 c. sugar mixed with 2 T. cinnamon
- 1 stick butter, melted
- ½ c. chopped pecans
- ¾ c. whipping cream (optional)

Roll frozen rolls in melted butter and then in sugar-cinnamon mixture. Place in well buttered Bundt pan. Sprinkle in nuts as you put rolls in. Mix remaining butter and sugar and spoon on top. Let rise until they reach the top of the pan. Pour cream over the top just before baking, and bake at 350° for 25-30 minutes. Invert cake onto a plate when done. Serve warm.

Judy Fitch—Ninnekah

APPLESAUCE DOUGHNUTS

- 2 c. flour
- ½ c. sugar
- 2 t. baking powder
- ½ t. salt
- 1 t. cinnamon
- 1 egg
- ½ c. applesauce
- ½ c. milk
- 1½ T. melted shortening

Sift flour, baking powder, sugar, salt and cinnamon together. Beat egg; add applesauce and milk, and add to the dry ingredients. Mix well. Stir in shortening. Drop by teaspoonfuls into hot fat (375°), frying until brown on all sides. The batter can be kept in the refrigerator for 2 weeks. This can be rolled in cinnamon-sugar after frying.

Jeanette Worden—Ninnekah

GLAZED POTATO DOUGHNUTS

1 pkg. dry yeast
¼ c. warm water
1 c. milk, scalded
¼ c. shortening
¼ c. sugar
1 t. salt
¾ c. mashed potatoes
2 eggs, beaten
5-6 c. flour
1 lb. confectioners' sugar
6 T. water
1 t. vanilla

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt. Cool to lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make a soft dough. Turn out on floured surface. Knead until smooth and elastic. Place in a lightly greased bowl. Turn once to grease the top. Cover and let rise in a warm place until doubled, 1 to 1½ hours. Roll to ½ inch thickness and cut with a doughnut cutter. Cover and let rise until doubled - about 30 minutes. Meanwhile, stir confectioners' sugar, water and vanilla together. Mixture will look like thick cream. Fry doughnuts in deep, hot fat. Drain on a paper towel. Dip in glaze and then place on a cooling rack. Yield: 3½ dozen.

Ellen Howell—Pikes Peak

RAISED DOUGHNUTS

¾ c. flour
¾ c. shortening
2 eggs, well beaten
1 t. salt
1 pt. sweet milk, scalded and cooled
1 cake or pkg. yeast
¼ c. warm water
½ t. nutmeg

Dissolve yeast in warm water. Combine other ingredients in large mixing bowl. Add yeast to mixture. Use enough flour - about 5 c. - to make a stiff dough. Set in a warm place and let rise. Punch down and let rise again. Roll out on lightly floured board. Let rise 30 minutes. Fry in deep fat until golden brown. Dip in glaze while hot.

GLAZE

1 box confectioners' sugar
½ c. warm water
½ t. salt
½ t. vanilla

Combine all ingredients, stirring until sugar is dissolved.

Myra Graves—Slaton

YEAST DOUGHNUTS

1 c. buttermilk
1 T. salt
3 T. sugar
3½ c. sifted flour (approximately)
1 pkg. yeast
½ T. soda
3 T. melted shortening

Glaze:

1 box powdered sugar
⅓ c. hot water
1 t. vanilla

Scald buttermilk and let cool. Add yeast, salt, sugar, soda and shortening. Stir until all is dissolved. Let stand for 5 minutes at room temperature. Add flour until dough is stiff. Pour out on a dough board and knead into a round ball. Let stand for 10 minutes. Roll out ½ inch thick and cut with doughnut cutter, rolling dough until all is used. Cover doughnuts with cloth and sprinkle with warm water. Let stand about 45 minutes. Fry in fat about 380°. Drain and dip in glaze. After dipped, drain on tray. Makes about 18 doughnuts.

Nancy Johnson—Ninnekah

YEAST DOUGHNUTS

1 box powdered sugar
2 pkgs. yeast
1 c. lukewarm water
1 c. milk
½ c. shortening
¾ c. sugar
7 c. flour
1 t. salt
1 t. vanilla
2 eggs

Dissolve yeast in water. Scald milk; cool. Cream shortening and sugar; add salt, vanilla and eggs. Add milk and yeast mixture. Stir in flour. Let rise till doubled; work down and roll out 10½ inches. Cut into doughnuts and let rise. Fry in hot grease or oil.

ICING

Add vanilla to powdered sugar; then add milk till creamy.

Ida McCully—Pikes Peak

CINNAMON ROLLS

1½ c. milk
2 t. salt
¼ c. oleo
½ c. sugar

Mix above ingredients and heat to lukewarm. Add 2 eggs. Dissolve 2 T. yeast in ½ c. lukewarm water. Mix together and add above ingredients, mixing together. Add 5 to 6 c. flour and knead. Place in greased

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bowl in a warm place. Let rise until doubled in bulk. Take ½ of dough and roll out to ¼" thickness.

Mix together ½ c. sugar and 1 T. cinnamon. Melt 1 stick of butter and spread on the dough, sprinkling the sugar mixture over the butter. Roll into a long roll and slice 1" thick. Place on a greased cookie sheet and bake at 350°F for 15 minutes.

Sue Gilliam—Friend

CINNAMON ROLLS

- 2½ c. warm water
- 2 pkgs. dry yeast
- 1 pkg. yellow cake mix
- 4½ c. flour
- 1 c. brown sugar
- 1 c. melted butter
- 1 t. cinnamon
- ½ c. raisins
- ½ c. nuts

Dissolve yeast in water; add cake mix and flour. Mix well. Knead dough lightly. Put in greased bowl. Let rise until doubled in size. Roll to ½ inch thick. Spread 1 c. brown sugar and 1 c. melted butter on dough. Sprinkle cinnamon, raisins and nuts on top of butter and sugar. Roll as jelly rolls. Cut in 1 inch slices; place on greased pan, and bake at 350° for 25 to 30 minutes, or until lightly browned. Makes 2 dozen cinnamon rolls.

Gerry Newton—Alex

CREAM CHEESE ROLL

- 1 c. sour cream
- ½ c. sugar
- 1 t. salt
- ½ c. melted butter
- 2 pkgs. dry yeast
- ½ c. warm water
- 2 eggs, beaten
- 4 c. all-purpose flour

Heat sour cream on low heat; stir in sugar, salt and butter. Cool to lukewarm. Sprinkle yeast in warm water, stirring until yeast dissolves. Mix sour cream mixture, eggs and flour. Cover and refrigerate overnight.

Next day, divide dough into 4 equal parts. Roll each on floured surface, into 12" x 8" rectangles. Spread ¼ of Cream Cheese Filling on each. Roll up, beginning with long side. Pinch edges and fold ends under slightly. Place rolls seam-side-down on greased sheets. Slit each roll at 2" intervals, ⅔ of the way through dough, to resemble braid. Cover; let rise in warm place until doubled. Bake at 375° for 20 minutes, or until golden brown. Spread with glaze while warm.

CREAM CHEESE FILLING

- 1 8 oz. pkg. cream cheese
- ¾ c. sugar
- 1 egg
- ⅛ t. salt
- 2 t. vanilla

Combine cream cheese and sugar. Add egg, salt and vanilla. Mix well.

GLAZE

Combine 2 c. powdered sugar with 4 T. milk and 2 t. vanilla.

Claire Powell—Extension Home Economist

GERMAN TWISTS

- 1½ pkgs. active dry yeast
- ½ c. boiling water
- ⅓ c. sugar
- ½ c. evaporated milk
- 5-6 c. sifted flour
- ¼ c. warm water
- ½ c. shortening
- 1 t. salt
- 2 eggs, beaten
- 2 T. sugar

Dissolve yeast in warm water. Combine boiling water and shortening; blend well. Add sugar and salt, stirring until lukewarm. Blend in yeast, milk and eggs. Gradually stir in enough flour to make a soft dough. Turn onto a lightly floured surface. Knead until smooth and satiny - about 7 minutes. Place in lightly greased bowl and turn over to grease top; cover. Let rise in warm place until doubled in size - about 1 to 1½ hours. Turn dough onto floured surface. Roll to ½ inch thickness; cut into 8 by ½ inch strips. Place fingers on ends of each strip, and gently roll back and forth to evenly shape 12 inch sticks. Fold in half; cross ends of stick over each other to form twist. Pinch to secure ends well. Cover; let rise till doubled in size - about 30 minutes. Fry in deep, hot fat at 375°F. Drain on absorbent paper. Roll in powdered sugar. Serves 18.

Grace Campbell—Ninnekah

HINTS

If you will pierce the end of an egg with a pin, it is less likely to break when emersed in boiling water.

Never beat egg whites in an aluminum pan; it is sure to darken them.

GERMAN SOUR CREAM TWIST

3½ c. sifted flour
1 t. salt
1 c. butter
1 pkg. yeast
¼ c. warm water
¾ c. thick sour cream
1 whole egg plus 2 egg yolks, well beaten
1 t. vanilla
1 c. sugar

Sift flour and salt into mixing bowl. Cut in butter. Dissolve the yeast in warm water; stir into the flour mixture along with the sour cream, eggs and vanilla. Mix well with hands; cover with a damp cloth and refrigerate 2 hours.

Roll half of dough on sugared board into an 8 x 16 inch oblong. Fold ends toward center with ends overlapping. Sprinkle with sugar; roll again into the same size. Repeat the third time. Roll about ¼ inch thick. Cut one 1 x 4 inch strip. Twist ends in opposite directions, stretching dough slightly. Put in shape of a horseshoe on ungreased baking sheet; press ends to keep shape. Repeat with rest of dough. Heat oven to 375° and bake for 12 to 15 minutes, or until browned lightly. Remove from baking sheet immediately.

Makes about 5 dozen twists. Serve with a glass of milk or a cup of hot cocoa.

Gerry Newton—Alex

MONKEY BREAD

⅓ c. shortening
⅔ c. sugar
1 c. mashed potatoes (Instant can be used.)
1 t. salt
2 eggs, well beaten
1 c. scalded milk

Mix all the above ingredients together.

Dissolve 2 pkgs. dry yeast in ½ c. warm water. Add to your first mixture. Add 6 to 7 c. flour. Blend and knead; then set aside to rise until doubled. Turn on floured surface and, after kneading, divide dough in half. Roll out approximately 9 x 13-inch size and cut in 1½ x 3-inch pieces, long or square. Dip these pieces in melted oleo (1½ stick) and place in Bundt pan. Put immediately into 300° oven and cook 10 minutes; then turn oven up to 400°. Cook about 25 minutes, or until brown.

Jeanette Worden—Ninnekah

NUT CRUSTY TWISTS

1 pkg. yeast
¼ c. lukewarm water
1 c. scalded milk
½ c. sugar
½ c. shortening
1½ t. salt
2 eggs
5 c. flour

Combine the warm water and yeast; let stand for 5 minutes. Add the other ingredients in a saucepan. After it comes to a boil, let cool. Add the softened yeast mixture and then 2 eggs. Mix well. Stir in flour to make a soft dough. Turn out on a lightly floured surface. Knead till smooth. Place in a greased bowl. Cover; let it double (1½ hours). Punch down and roll dough into pencil-size strips, about 10 inches long. Dip into milk, then into sugar and cinnamon. Roll in chopped nuts and place on a greased cookie sheet in a figure 8. Let double in size. Bake in a 400° oven for 15 minutes.

GLAZE

1½ c. powdered sugar
¼ t. vanilla
¼ c. warm water

Combine these ingredients and dip the rolls into the mixture.

Doris Belicek—Blue Bonnet

ORANGE SWEET ROLLS

1 pkg. active dry yeast
¼ c. lukewarm water (110°)
1 c. granulated sugar
1 t. salt
2 eggs
½ c. sour cream
½ c. butter, melted
3½ c. sifted flour
3 T. grated orange rind
3 T. butter, melted

In a large bowl, dissolve the yeast in warm water. With an electric mixer, beat ¼ c. sugar, salt, eggs, ½ c. sour cream and 6 T. melted butter into the yeast mixture. Gradually add 2 c. flour to the yeast mixtire, beating until smooth. Knead the remaining flour into the dough. Cover the bowl with a damp cloth and let dough rise in a warm (80°-85°) draft-free place until doubled, about 1½-2 hours. Turn dough out on floured surface and knead about 15 times. Divide dough in half. Roll out each half of the dough to a 12" circle. Combine ¾ c. sugar and orange rind. Brush each half of the dough with 1 T. melted butter, and sprinkle each with ½ the rind-sugar mixture. Cut each half into 12 wedges. Roll the wedges up, starting with the wide end, and

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place them point side down, in 3 rows, in a greased 9 x 13-inch pan. Cover the rolls with a damp cloth and let rise in a warm place about 1 hour.

Brush the tops of the rolls with the last 3 T. melted butter, and bake in a preheated 350° oven for 30 minutes. Remove from oven. Pour Sour Cream Orange Glaze over the rolls. Serve warm with additional butter if desired.

SOUR CREAM ORANGE GLAZE

¼ c. granulated sugar
½ c. sour cream
3 T. fresh orange juice
½ c. butter

To prepare glaze, combine ¼ c. sugar, ½ c. sour cream, 3 T. orange juice and ½ c. butter in a medium saucepan. Boil, stirring constantly, for 3 minutes.

Gloria Calhoun—Extension Secretary

ZWEIBACH GERMAN ROLL

1¼ c. milk
1 t. salt
2 T. sugar
½ c. melted butter
⅓ c. mashed potatoes
1 pkgs. yeast
¼ c. warm water
4½ c. flour

Scald milk and add salt, sugar, butter and mashed potatoes. Cool to lukewarm. Dissolve yeast in the warm water. Add the dissolved yeast to 3½ c. flour. Mix well. Gradually add remaining flour and knead till smooth. Let rise till doubled in size. Pinch off balls of dough and place in muffin pans. Pinch off smaller piece of dough, pressing it firmly on top. Let rise again.

Bake at 375° for about 20 minutes, or till brown. Makes 24 Zweibach.

Emma Caldwell

FREEZING BAKED PRODUCTS

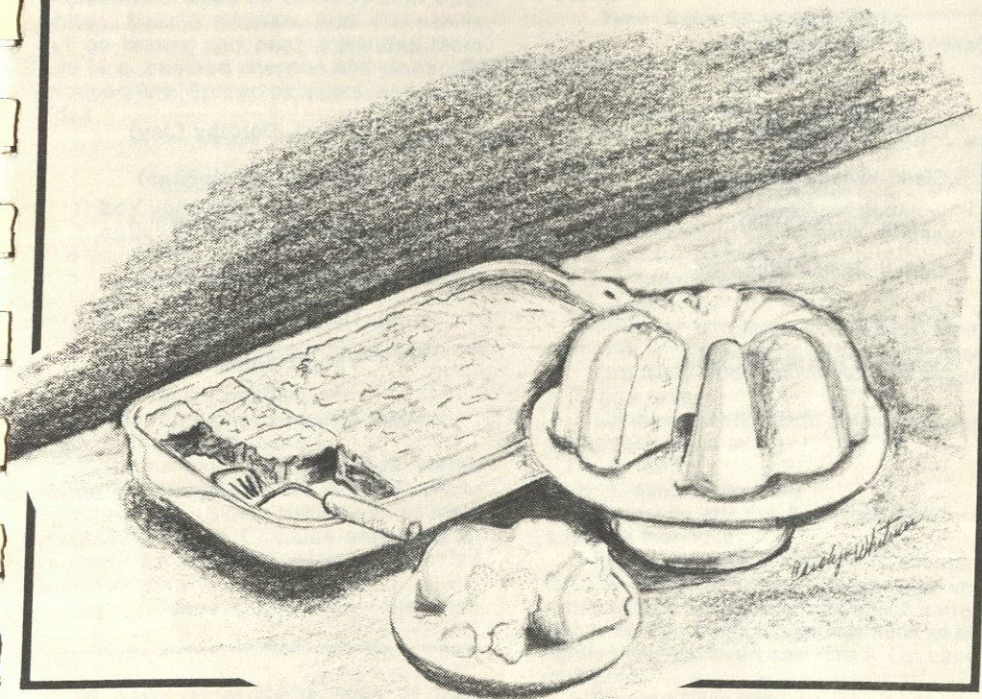
If you want to hold baked foods for more than a few days, most of them will hold their eating quality well in a freezer at a temperature of 0° F. or lower.

Freeze the food as soon as it has cooled after baking. Wrap the product in moisture-vapor-resistant materials or place it in a freezer container or carton. Exclude as much air as possible from the package.

Maximum storage times recommended to assure high quality in baked foods held in a freezer follow:

Food	*Approximate holding period at 0° F. (months)*
Bread and yeast rolls (baked):	
White bread	*3*
Cinnamon rolls	*2*
Plain rolls	*3*
Cakes (baked):	
Angel	*2*
Chiffon	*2*
Chocolate Layer	*4*
Fruit	*12*
Pound	*6*
Yellow	*6*
Pies (unbaked):	
Apple	*8*
Berry	*8*
Cherry	*8*
Peach	*8*

Cakes



FRIENDLY MOUND

The Friendly Mound Extension Homemakers Club was organized in 1929, with approximately 5 members, in the rural area south of Tuttle. It was known at that time as Sunny Ridges Home Demonstration Club. Members made many sacrifices to attend the meetings, desiring to learn better methods of providing for their families. They planted gardens and learned to use the pressure cooker. They studied cheese making, what constitutes a good pound of butter, soap making, home sanitation, making mattresses and pillows, and poultry and child development.

All was not work, as the club members and their families had socials for community entertainment. Terrapin races, homemade ice cream, calf riding, cold melons, and a fortune teller created excitement throughout the afternoon. In the evenings, music, readings, and speeches climaxed the day of fun and fellowship.

The name was changed to Friendly Mound in 1936. In the following years, the club has served farm sales, worked and exhibited at the fairs, helped 4-H, entertained senior citizens, donated to various organizations, fixed Christmas treats for shut-ins, placed a picnic table in the town park, shared ideas and skills with neighbors and friends, and attended county, district, and state meetings.

At this time, 1984, the club has 12 members, 4 members who have belonged 50 years or more. Officers include: Vivian Clark - President, Irma Ragsdale - Vice President, Cleta Rooker - Secretary and Reporter, and Janice Corley - Treasurer.

MEMBERS

Caldwell, Elizabeth

Clark, Vivian (Harold)

Corley, Clara (Alvin)

Corley, Janice (Eugene)

Cox, Velma

Janssen, Beatrice (Clyde)

McFall, Dorothy (Jay)

Palson, Janyth (Don)

Ragsdale, Irma (Billy)

Rooker, Cleta (Glenn)

Turner, Charlotte (Robert)

Yates, Orpha (Omar)

Cakes

ABE LINCOLN'S FAVORITE CAKE

1 c. butter
2 c. sugar
1 c. milk
3 c. flour
2 t. baking powder
1 t. vanilla
1 c. chopped blanched almonds
½ t. salt
6 large egg whites

Cream butter and sugar. Sift flour and baking powder together. Add to first mixture alternately with milk. Add well-floured nuts and vanilla. Add stiffly beaten egg whites to which salt has been added. Bake in three 9-inch cake pans at 350° for 30 to 35 minutes.

ICING FOR CAKE

⅓ c. water
2 t. white syrup
1 c. sugar
¼ t. cream of tartar
⅛ t. salt

Cook in top of double boiler until sugar is dissolved. Take off burner. Put in 2 egg whites, beat 3 minutes. Add 1 t. vanilla. Put on burner and beat 3 minutes more. Add ½ c. candied cherries and pineapple, chopped fine. Spread on layers, and around sides.

Mazie Parker—Pikes Peak

AMBROSIA CAKE

1 box yellow cake mix
2 eggs
½ c. water
1 small can mandarin orange segments, drained
½ c. oil
1 small can crushed pineapple, not drained
1 box vanilla pudding mix
1 8 oz. container whipped topping
1 c. chopped pecans

Combine cake mix with eggs, water, orange segments and oil; mix well. Bake in greased 9 x 13 inch baking pan at 350° for 25-30 minutes. Combine remaining ingredients for topping. Spread on cooled cake; refrigerate.

Jeanette Worden—Ninnekah

To ripen an avocado, place in flour canister and completely cover with flour. Avocado will be ripe in 24 hours.

ANGEL FOOD DE LUXE

Set out, but do not grease, a 10" x 4" tube pan.

1 c. sifted Softasilk flour
1½ c. sifted confectioners' sugar

Measure and sift together 3 times.

1½ c. (12) egg whites
1½ t. cream of tartar
¼ t. salt

Measure into large mixing bowl. Beat with wire whip or electric mixer until foamy.

Gradually add 1 c. granulated sugar, 2 T. at a time.

Continue beating until meringue holds stiff peaks. Fold in:

1½ t. vanilla
½ t. almond flavoring

Gradually sift the flour-sugar mixture over the meringue.

Fold in gently just until the flour-sugar mixture disappears. Push batter into ungreased tube pan. Gently cut through batter with knife. Bake until top springs back when lightly touched. Invert on a funnel. Let hang until cold.

Temperature: 375° (quick, moderate oven).

Time: Bake 30 to 35 minutes.

Jeanette Worden—Ninnekah

ANGEL FOOD SUPREME

Set out, but do not grease, a 10" x 4" tube pan.

1 c. sifted Softasilk flour
¾ c. plus 2 T. granulated sugar

Measure and sift together 3 times.

1½ c. (12) egg whites
1½ t. cream of tartar
¼ t. salt

Measure into large mixing bowl. Beat with wire whip or electric mixer until foamy.

Gradually add ¾ c. granulated sugar, 2 T. at a time.

Continue beating until meringue holds stiff peaks. Fold in:

1½ t. vanilla
½ t. almond flavoring

Gradually sift the flour-sugar mixture over the meringue.

Fold in gently just until the flour-sugar mixture disappears. Push batter into ungreased tube pan. Gently cut through batter with knife. Bake until top springs back when lightly touched. Invert on a funnel. Let hang until cold.

Temperature: 375° (quick, moderate oven).

Time: Bake 30 to 35 minutes.

Jeanette Worden—Ninnekah

ANNIVERSARY CAKE

2 c. sugar
1 c. shortening
4 eggs
2½ c. flour
½ t. salt
½ t. soda
½ t. baking powder
1 c. buttermilk
1 t. vanilla
¼ t. almond extract

Cream sugar and shortening. Beat in eggs one at a time. Mix flour, salt, soda and baking powder; add alternately with buttermilk. Add vanilla and almond extract. Pour into three oiled and floured 9-inch cake pans. Bake in a 350° gas oven for 30 minutes. Cool before frosting.

ICING

1¼ c. milk
2 c. sugar
4 eggs, slightly beaten
¼ c. milk
1 T. sugar
2 T. flour
¼ c. margarine
1 c. chopped dates
1 c. flaked coconut
½ c. chopped pecans
1 t. vanilla

Bring 1¼ c. milk and 2 c. sugar to boiling. Add eggs; blend with ¼ c. milk, 1 T. sugar, and flour to hot milk mixture; cook until thick. Remove from flame; stir in remaining ingredients.

Jeanette Worden—Ninnekah

APPLE CAKE

2 c. sugar
1 c. shortening
1 egg
1 c. chopped, cooked apples
1 c. raisins
1 c. pecans, chopped
1 c. orange slices, diced
3¼ c. flour
1½ t. soda
2 t. cinnamon
1 t. nutmeg
½ t. salt
1 t. vanilla

Cream together sugar and shortening. Add raisins, apples, pecans and orange slices. Sift together and then add flour, soda, cinnamon, nutmeg, salt and vanilla. Pour into a greased and floured 9 x 13 pan. Bake in 350° oven for 35 minutes or until tested done.

Mix ½ c. orange juice and 1 c. sugar for topping. Put on cake, sprinkle with coconut. Slide under broiler for 2 minutes.

Polly Keim—Pioneer

APPLE CAKE

2 c. sugar
2 c. flour
3 eggs
1 c. oil
1 t. soda
½ t. salt
1 t. vanilla
1 c. nuts
4 chopped, peeled raw apples

Mix all ingredients and bake in greased and floured 9 x 13 pan for 35 minutes at 350°. Mix and spread frosting on warm cake. Serves 16.

FROSTING

2 3 oz. pkgs. cream cheese
3 T. margarine
2 c. powdered sugar
1 t. vanilla

Soften cream cheese and margarine. Mix all ingredients together and spread on warm cake.

(recipe from Susan Battershell)

Vicki Standridge—Lucile

APPLE DAPPLE CAKE

3 eggs
1½ c. cooking oil
2 c. sugar
3 c. flour
1 t. salt
1 t. soda
2 t. vanilla
1 c. pecans, chopped
4 c. peeled cooking apples

Cream the eggs, oil and sugar together and fold in the other ingredients. Bake at 350° for about 45 minutes to 1 hour in a 9 x 13 pan. Leave the cake in the pan after cooking.

TOPPING

1 c. brown sugar
1 stick butter
¼ c. milk

Boil for 2½ minutes and pour over the hot cake. Let cool in the pan and the cake will absorb the mixture.

Jewell Cole—Lucille
Pat Jennings—Lucille

PEAR OR APPLE NUT CAKE

Step 1:

3½ c. coarse, chopped apples or pears

Soak apples or pears in cold, salty water to prevent from turning brown.

Step 2:

1 c. coarse, chopped pecans
1 c. flaked coconut

Step 3:
3 c. all-purpose flour (not self-rising)
1 t. soda
1½ level t. cinnamon
⅔ t. nutmeg
½ t. salt
Blend real good or sift 2 or 3 times.
Step 4:
1½ c. regular sugar
½ c. light brown sugar, firmly packed
1½ c. vegetable oil
Blend real good.
3 eggs, beaten well, after adding one at a time
2 t. vanilla, blended real good
Add nuts and coconut to oil and sugar mix. Blend real good. Add flour mix and blend. When you drain water from apples, if you have a little water on apples they will be fine because the batter will be real stiff. Bake in a preheated 325° oven for 1 hour and 45 minutes, or until toothpick comes out real clean. Butter and flour 10" Bundt pan before putting batter in pan.

GLAZE
4 T. whipping cream
3 T. regular sugar
3 T. light brown sugar
3 T. butter
½ t. vanilla
Bring to a boil and boil for 45 seconds. Spoon over cake after letting it cool for 1 hour. This is a tall, delicious cake.

Carolyn Whitener—Ninnekah

AUTUMN SURPRISE CAKE

2 c. apples, chopped
1 c. sugar
1 t. soda
½ t. salt
1 egg, beaten
1½ c. flour
½ c. oil
1 t. vanilla
½ c. pecans, chopped
1 c. coconut
Mix apples and sugar. Let stand until juice forms. Add remaining ingredients and mix thoroughly. Pour into a greased and floured 9 x 13 dish. Bake at 350° for 40-45 minutes. Frost with caramel frosting.

Carolyn Spradlin—Pioneer

FRESH APPLE CAKE

2 c. sugar
2 eggs
1 c. cooking oil
2 c. flour
1 t. salt
1 t. soda
1 t. cinnamon
3 c. diced and peeled apples
1 c. broken nuts
Cream sugar, eggs and oil. Sift flour, salt, soda and cinnamon into first mixture. Add apples and nuts. The mixture will be so thick you will have to work with spoon when you mix the apples. Mix well, and put in a 12 x 8 x 2 loaf pan that has been greased and floured. Bake for 45 minutes at 350°. Will serve 12.

SUGAR GLAZE
1½ c. sifted powdered sugar
3 T. water
2 t. vanilla
If glaze is too stiff, add a little more water. Decorate the top of the cake with nuts.

Nina Boyd—Blue Bonnet

FRESH APPLE CAKE

1½ c. oil
2½ c. sugar
3 eggs
3 c. flour
½ c. buttermilk
1½ t. soda
1 t. vanilla
1 t. salt
½ t. nutmeg
½ t. cinnamon
3 apples, diced
1 c. nuts, chopped
Mix oil and sugar, add eggs. Beat well and then add flour alternately with buttermilk. Add remaining ingredients and bake 1 hour at 300° in a Bundt or tube pan.

Iris Dunn—Ninnekah

BUTTER SOFTENS FASTER

When a recipe calls for soft butter, and yours is frozen hard, just grate it, and it will soften right away.

GLASS VASES

Dampen the interior of a glass vase and sprinkle with any toilet bowl cleaner. After 10 minutes, wipe clean.

FRESH APPLE CAKE

½ c. shortening
2 c. sugar
2 c. flour
2 eggs
4 c. diced appled
pinch salt
6-8 T. water
1 t. soda
1 t. cinnamon
1 t. nutmeg
1 t. cloves
1 t. vanilla
½-1 c. chopped nuts

Cream shortening and sugar. Beat eggs and add. Combine flour with other dry ingredients. Add salt with the apples, combined with water. Bake at 350° for 35 minutes or until done. Icing not necessary; buttermilk glaze or cream cheese frosting is good.

BUTTERMILK GLAZE

½ c. buttermilk
1 c. sugar
½ t. soda
¼ c. oleo

Combine and cook until soft ball stage. Put on cake while icing is hot and cake still warm. Cut in half if you have cooked cake in tube pan. May be cooked in loaf pan or layers.

CREAM CHEESE FROSTING

1 8 oz. pkg. cream cheese
1 box powdered sugar
⅔ stick margarine
1 t. vanilla
1 c. nuts or coconut

Use half if baked in tube pan.

Cream cheese and margarine. Add sifted sugar, vanilla and nuts or coconut. Beat until desired thickness. Spread.

Ethel Glass—Ninnekah

FRESH APPLE CAKE

3 c. flour
1 t. nutmeg
2 t. allspice
1 t. soda
1½ t. cinnamon
½ t. salt
2 t. baking powder
2½ c. chopped pecans
2 c. sugar
1 c. Crisco or margarine
2 eggs
1 c. buttermilk
3 c. fresh, cut-up apples

Combine and sift flour, soda, salt, baking powder and spices. Cream shortening and sugar well; beat in eggs. Add dry ingredients alternately with buttermilk. Add pecans, beginning and ending with dry ingredients. Fold in apples. Pour into greased and floured tube pan and bake in 350°F. oven for 1¼ hours.

Lillie Hale—Slaton

FRESH APPLE CAKE

1½ c. cooking oil
2½ c. sugar

Mix well the above ingredients and add 3 eggs. Beat well and add:

3 c. flour
½ c. buttermilk
1½ t. soda
½ t. salt
½ t. nutmeg
½ t. cinnamon
3 c. apples, diced
1 c. nuts, chopped

Pour into greased and floured cake pans and bake 1 hour at 325°.

Muryl Ross—Friend

GERMAN APPLE CAKE

3 c. chopped apples
1½ c. oil
1 c. granulated sugar
½ c. brown sugar, packed
3 eggs
3 c. all-purpose flour
2½ t. cinnamon
½ t. nutmeg
1 t. baking soda
½ t. salt
1 c. chopped walnuts or pecans
2 t. vanilla extract

Place chopped apples in lightly salted water while you prepare the batter.

Beat together oil and white and brown sugar. Add eggs, one at a time, until well blended.

Stir together dry ingredients. Add to sugar-egg mixture, mixing well.

Stir in well-drained apples, nuts and vanilla. Spread evenly and lightly oiled and floured Bundt or tube-type pan.

Bake at 325° about 1½ hours or until done. Cool in pan 20 minutes. Turn out onto wire rack to cool completely. Drizzle glaze over cake before serving.

GLAZE

3 T. butter or margarine
3 T. granulated sugar
3 T. brown sugar, packed
3 T. milk
½ t. vanilla extract

Combine in a saucepan. Bring to a boil. Boil 1 minute. Cool slightly. Spoon over cake.

(Continued Next Page)

Preparation time: 30 minutes.
Money saving! Makes 1 10-inch cake.
Sue Bartlett—Winter Creek

PENNSYLVANIA GLAZED APPLE RING

2 c. flour
4 t. baking powder
½ t. salt
3 T. shortening
2 c. chopped apples
¼ c. sugar
¼ t. cinnamon
⅔ c. milk

Mix first three ingredients; cut in shortening and add apples mixed with sugar and cinnamon. Slowly add milk. When soft dough forms, shape into a ring and place in a greased ring mold. Spread with glaze.

GLAZE

½ c. corn syrup
½ c. sugar
2 T. butter
¼ t. cinnamon
1 T. lemon juice
½ c. water

Boil ingredients 5 minutes. Brush top of ring with mixture and bake 30 minutes in a 350° oven. Baste the ring every 15 minutes. Serves 8.

Betty Eubank—Blue Bonnet

RAW APPLE CAKE

1½ c. Wesson oil
2 c. sugar
2 eggs

Cream these together

3 c. sifted flour
1½ t. cinnamon
½ t. salt
1 t. soda

Add to first mixture.

Then add:

2 T. vanilla
3 c. chopped apples
1 c. chopped pecans

Bake 350° for 1½ hours in tube pan or 40 minutes in loaf pan. Let stand 15 minutes in pan before removing.

Ruby Nelson—Ninnekah

RAW APPLE CAKE

½ c. Crisco
2 c. sugar
2 eggs
1 t. salt
2 c. flour
1 t. nutmeg
2 t. cinnamon
1 t. soda
1 c. dates
½ c. raisins
2 c. nuts
4 c. raw diced apples

Mix together and bake at 325° for 1 hour.

Genny Newton—Meridian

RAW APPLE CAKE

1 c. sugar
¼ c. shortening
1 t. soda
1 t. nutmeg
½ t. salt
1 t. cinnamon
1 egg, beaten
1 c. flour
½ c. nuts
2½ c. chopped apples

Cream sugar and shortening. Add eggs. Sift dry ingredients together and add to sugar-shortening mixture. Add apples and nuts. Pour into greased pan and bake in a slow oven - about 300°F. - for one hour. Serve with whipped cream.

Gwen Smith—Slaton

AUNT SUSAN'S RAW APPLE CAKE

1½ c. grated apple
½ c. shortening
1 c. sugar
1 c. raisins or dates, chopped
1 c. pecans
2 c. flour
2 T. baking powder
1 t. cinnamon
1 t. nutmeg
2 T. cocoa
2 T. boiling water
1 t. vanilla

If apples aren't tart and juicy, add 2 T. of lemon juice to the apples and let stand for 5 minutes. Cream the shortening and the sugar. Dredge the raisins and the pecans in a small amount of flour. Sift the dry ingredients and add ⅓ to the creamed mixture. Add the apples and mix well, then add the other ⅓ of flour and the boiling water. Add the last of the flour mixture and vanilla. Turn into a greased and floured loaf pan and bake for 30 minutes at 350°. Ice with Quick Caramel Icing.

Barbara Thomas—Ninnekah

APPLESAUCE CAKE

1½ c. sugar
½ c. butter
2 eggs
1½ c. hot applesauce, unsweetened
2 t. soda, dissolved in a little water
2 c. flour
1 t. cinnamon
1 t. cloves
1 t. vanilla
2 c. raisins
1 c. nuts, chopped

Cream sugar, butter and eggs. Heat applesauce. Grind raisins for cake and filling through a food chopper. Flour the nuts and raisins in some of the flour before adding to cake. Bake in 350° oven for about 30 minutes. This makes 2 large layers.

FILLING

1 c. sugar
1 c. milk
1 c. nuts
1 c. raisins
1 t. butter

Mix as given. Cook about 5 minutes. Spread on cake when it has cooled a little.

Olean Bowen—Alex

APPLESAUCE CAKE

1 c. margarine
4 c. sugar
2 eggs, beaten
3 c. applesauce
5 c. flour
1 t. salt
1 t. cinnamon
1 t. allspice
1 t. cloves
1 c. nuts
1 c. raisins
1 c. chopped dates
1 c. boiling water combined with 4 t. soda

Cream margarine and sugar; add eggs and mix well. Sift dry ingredients and mix about ½ c. with nuts, raisins, and dates. Add applesauce to sugar mixture and blend. Add dry ingredients and water alternately to applesauce mixture and mix well. Add nuts and fruit and ix well. Grease loaf pans—put wax paper in bottom and grease the wax paper. Bake 350° for 1 hour or till done. Makes 3 loaves or 6 1-lb. cakes.

Judy Fitch—Ninnekah

APPLESAUCE CAKE

1 c. sugar
½ c. shortening
1½ c. applesauce
1 c. raisins, cooked and drained
½ c. chopped dates
1½ c. chopped pecans
½ t. cinnamon
½ t. cloves
½ t. nutmeg
½ t. salt
3 c. flour
2 t. soda

Cream butter and sugar. Add applesauce and dates. Mix nuts with 1 c. flour and add to the creamed mixture. Mix other ingredients to the remaining flour and sift. Stir into the mixture and bake at 300° until done. Use a 9 x 13 pan.

Virgie Howard—Pioneer

APPLESAUCE CAKE

2 eggs
⅔ c. Crisco
2 c. sugar
2 c. raisins
2 c. pecans
2 c. applesauce
2 c. flour
2 t. soda
2 t. cinnamon
1 t. nutmeg
1 t. cloves
1 t. salt

Mix sugar and Crisco until creamy and fluffy. Add eggs and mix. Add applesauce and dry ingredients which have been sifted together. Fold in raisins and pecans. Pour into two 8-inch pans that have been greased and floured. Bake at 350° until pick comes out clean when inserted in middle.

Nancy Johnson—Ninnekah

JACQUE'S APPLESAUCE CAKE

½ c. shortening
2 c. sugar
1½ c. applesauce
2 t. soda
½ c. water
2½ c. flour
1 large egg
1 t. cinnamon
½ t. nutmeg
¼ t. cloves
½ allspice

Cream all ingredients together. Add:

¼ c. pecans
1 c. raisins

Bake in loaf pan in 350°F. oven for 1 hour or until done.

Florence Lowe—Slaton

APPLESAUCE DATE CAKE

3 c. hot applesauce
1 c. butter, melted
4 t. soda
2 c. sugar
1 c. raisins
1 8 oz. pkg. dates, chopped

Sift together:

1 t. salt
1 t. cinnamon
1 t. nutmeg
1 t. allspice
4 c. flour

Combine hot applesauce with the melted butter in a large saucepan. Add soda, sugar, raisins, dates, salt, spices and flour. Mix well. Pour into a greased 9 x 13 x 2-inch cake pan. Bake at 325°F. for 1 hour.

ICING FOR APPLESAUCE CAKE

1 c. butter
½ c. cream
1½ c. sugar
1 8 oz. pkg. dates, chopped
1 c. nuts, chopped

Cook over low heat until dates are soft and filling is thick. Spread over cake. this cake is very rich and should be cut up into small pieces. Serves about 20 pieces. Keeps well in freezer.

Myra Graves—Slaton

AUNT VERA'S SAD CAKE

1 box brown sugar
4 eggs
2 c. Bisquick
1 c. coconut
1 c. pecans
1 T. vanilla

Mix together. Bake in a 9 x 13-inch pan which has been greased and floured. Bake at 350° for 35 minutes. This cake will rise and then fall. Very chewy and good.

Jeanette Worden—Ninnekah

BANANA CAKE

2 c. sugar
⅔ c. shortening
3 eggs
3 c. flour
1 c. sour milk
2 t. soda
½ t. salt
4 large bananas
1 t. vanilla

Sift flour once; add soda and salt. Sift 3 times. Cream sugar and shortening until fluffy. Add well beaten eggs and sour milk, then add flour. Mix well. Add bananas which have been mashed with a fork. Add vanilla. This makes 3 large layers. Bake in 350° oven for about 30 minutes.

CARAMEL ICING

2 c. sugar
½ c. white syrup
2 T. flour
½ large can Milnot
2 T. butter
1 t. vanilla

Mix sugar, flour, syrup and milk. Bring to a boil and cook about 3 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Let cool. Beat until creamy and thick enough to spread.

Olean Bowen—Alex

BANANA NUT CAKE

2½ c. cake flour
1⅔ c. sugar
1¼ t. baking powder
1¼ t. soda
1 t. salt
⅔ c. soft shortening
⅔ c. buttermilk
1¼ c. (about 3) ripe, mashed bananas
2 large eggs (½ c.)
⅔ c. chopped nuts

Sift flour, sugar, baking powder, soda and salt together. Add shortening with half the buttermilk and all the bananas. Beat 2 minutes. Add remaining buttermilk with eggs and beat 2 more minutes. Fold in nuts last. Pour into well greased and floured 9-inch layer pans. Bake 35 to 40 minutes at 350° or until done.

ICING

1 box powdered sugar
1 stick margarine
1 3 oz. pkg. cream cheese
1 t. vanilla

Mix ingredients together and spread on cake.

Judy Fitch—Ninnekah

BANANA NUT CAKE

2 c. flour
1 t. soda
1 t. baking powder
½ t. salt
1 t. vanilla
½ c. shortening
1½ c. sugar
2 eggs
¾ c. sour milk
1 c. mashed bananas
½ c. chopped nuts

Cream shortening and sugar. Add eggs and mix well. Add bananas, milk, vanilla and nuts alternately with dry ingredients. Bake in 2 greased layer pans 45 minutes at 350°.

Virgie Howard—Pioneer

BANANA NUT CAKE

1¾ c. all-purpose flour
1⅔ c. sugar
1¼ t. baking powder
1¼ t. soda
1 t. salt
⅔ c. shortening
⅔ c. buttermilk
3 eggs
1½ c. mashed, ripe bananas
⅔ c. chopped nuts

Measure all ingredients into a large bowl. Blend ½ of a minute on low speed, scraping the bowl. Beat 3 minutes on high speed. Bake for 45 minutes at 350° in a greased and floured 13 x 9-inch pan.

Neva Meiwes-Hazel Dell

BANANA NUT CAKE

1½ c. sugar
⅔ c. shortening
3 eggs
¾ c. chopped pecans
1 t. (scant) soda
¼ t. salt
1½ c. cake flour
1 t. vanilla
1½ c. mashed bananas (about 3)
4 T. buttermilk

Cream shortening and sugar well. Beat eggs into sugar and shortening. Add pecans, salt, soda, flour, bananas, vanilla and buttermilk. Mix well. Pour into greased 8" x 12" pan. Bake at 350° in preheated oven for about 30 min. After cake has cooled in pan, spread with following topping.

TOPPING

1½ c. powdered sugar
1 3 oz. pkg. Philadelphia cream cheese, softened
1 t. vanilla
2 T. butter, softened

Beat until smooth and spreading consistency. Spread on cake.

Mabel Parrish—Arcadia

BANANA NUT CAKE

½ c. shortening
1½ c. sugar
1 t. vanilla
2 beaten eggs
2 c. flour
½ t. salt
½ t. soda
4 T. sour milk
1 c. mashed bananas
½ c. nuts

Cream shortening and sugar. Add vanilla and eggs; beat. Add flour, salt and soda alternately with milk and bananas. Beat well after each addition. Add nuts. Bake in 8 x 8 x 2-inch pan in 350°F. oven for one hour.

Gwen Smith—Slaton

BANANA NUT CAKE

2 c. flour
1 t. soda
1½ t. sugar
1 t. baking powder
½ t. salt
½ c. nuts
2 eggs
½ c. oleo
¾ c. milk
1 c. mashed bananas
1 t. vannila

Mix sugar and oleo well. Then add eggs, milk, vanilla and all dry ingredients. Sift, and add nuts and bananas. Bake in 2 round pans at 350°.

ICING

1 lb. or more powdered sugar
1 stick oleo
1 banana

Mash all together. Use over-ripe banana to make it spread good. Add nuts, also.

Martha Spoon—Winter Creek

BANANA NUT CAKE

1½ c. sugar
½ c. shortening
2 eggs
2 c. cake flour
4 T. buttermilk
1 t. soda
3 mashed bananas
½ c. pecans

Cream together sugar and shortening until light and fluffy. Add the beaten eggs and mix well; sift flour, soda and salt; and add to batter. Add mashed bananas. When well ixed, add chopped pecans. Bake in 2 layers (in 9-in. pans) for 25 minutes at 325°.

BANANA NUT FROSTING

¼ lb. butter
4½ c. powdered sugar
2 very ripe bananas
1 c. chopped pecans

Cream butter, then add powdered sugar. Mix until the consistency of whipped cream. Run bananas through ricer and fold through the mixture with chopped nuts. This will frost two 9-in. layers.

Pamela Williams—Ninnekah

(Continued Next Page)

BETTER THAN SEX CAKE

1 box yellow cake mix
1 20 oz. can crushed pineapple
1 c. sugar
1 3 oz. pkg. vanilla instant pudding
1 c. flake coconut
1 8 oz. carton whipped topping
1 c. chopped nuts

Bake cake mix as directed in a 13 x 9 x 2-inch pan. Meanwhile, simmer pineapple and sugar. Remove cake from oven and punch holes in it, and cover with pineapple. Mix instant pudding as directed on box; add coconut. Spread over pineapple. Cover with topping and sprinkle with nuts.

Jeanette Worden—Ninnekah

BLACKBERRY JAM CAKE

1 c. oleo
2 c. sugar
3 eggs
1 c. buttermilk
1 c. blackberry jam (seedless)
3 c. flour
1 T. soda
½ t. salt
1½ c. coconut
1 c. pecans, chopped
1 c. raisins

Mix together oleo, sugar and eggs; cream until fluffy. Beat in buttermilk and blackberry jam. Sift together flour, soda and salt, and add to jam mixture. Fold in coconut, pecans and raisins. Bake at 350°, in a greased and floured tube pan, for one hour.

Gerry Newton—Alex

BLACKBERRY WINE CAKE

1 box white cake mix
1 box blackberry gelatin (mix in dry)
½ c. oil
4 c. eggs
1 c. blackberry wine

Pour in Bundt pan. Bake 350° for 45-50 minutes.

GLAZE

1 c. powdered sugar
½ c. butter
½ c. milk

Bring to boil. Boil for a few minutes.

Jeanette Worden—Ninnekah

DONELLE'S BLACKBERRY WINE CAKE

1 box white cake mix
1 small box blackberry jello
4 eggs
½ c. oil
1 c. blackberry wine

Mix jello with cake mix dry. Add eggs one at a time. Add oil and wine. Bake at 325° in greased and floured Bundt pan for 55 minutes. While warm, pour glaze over top.

GLAZE

1 c. powdered sugar
½ c. wine

Doris M. Schlecht—Ninnekah

BRANDIED FRUIT

Use a gallon container with lid. Use the juice of fruit - just pour it in with fruit. Pour 1½ c. liquid starter in container.

Add:

1 large can sliced peaches in liquid
2½ c. sugar

Stir all up. Do not refrigerate. Each morning at the same time, stir it up and cover again. Do this for 7 mornings. After 1 week, add large can of chunk pineapple and 2½ c. sugar. Stir each morning for 7 days. 3rd week: add 1 large or 2 small cans mandarin oranges and 2½ c. sugar. Stir each day for 7 mornings. 4th week: add 1 large can maraschino cherries and 2½ c. sugar. Stir each day for 7 days. Then refrigerate. Makes 3 cakes.

BRANDIED CAKE

Mix:

1 pkg. Duncan Hines butter cake mix
1 pkg. vanilla instant pudding

Add:

4 large eggs
⅔ c. vegetable oil

Batter will be thick.

Add:

1½ c. brandied fruit, drained

Stir in 1 or 2 c. pecans. Pour this out into a greased and floured Bundt cake pan and cook 1 hour at 350°. You can make one cake at a time or three. These refrigerate great for months.

Jessie Compton—Freeman

DISHWASHER

Run a cup of white vinegar through the entire cycle in an empty dishwasher to remove all soap film.

CLEANING THE BLENDER

Add a few drops of detergent, fill halfway with hot water, and turn on for a moment. Rinse and dry.

BURNT SUGAR CAKE

Make burnt sugar syrup first. Melt ½ c. suagr in a skillet or heavy pan to a dep amber, not black. Remove from heat; add ¼ c. boiling water. Place on stove again to boil until dissolved and like syrup. Set aside while preparing cake.

½ c. butter, creamed with 1½ c. sugar
3 eggs - whites and yolks beaten separately
2 T. burnt sugar syrup
½ c. milk plus ½ c. cold black coffee
2½ c. flour, sifted with 3 t. baking powder, ¼ t. salt & small pinch of soda
1 t. lemon
1 t. vanilla

Cream butter and sugar. Beat smooth. Add beaten egg yolks; beat smooth. Add the burnt sugar syrup to milk mixture. Add alternately with the sifted dry ingredients. Add the lemon and vanilla. Mix well and fold in the stiffly beaten egg whites. Pour into two 9-inch or three 8-inch greased and floured cake pays. Bake in 350° oven 25 to 30 minutes.

Use Burnt Sugar Icing to put together.

BURNT SUGAR ICING

Mix in the pan with remaining syrup:

2½ c. sugar
1½ c. milk or cream
dash of salt
3 T. white corn syrup
3 T. butter
1½ t. vanilla

Cook without stirring (after sugar dissolves) to 232°F. (or soft ball). Add butter and vanilla as you remove it from the heat. Do not stir. Cool to 110°F. (lukewarm), then beat till it begins to lose gloss. Keep soft over hot water while spreading.

Cake can be trimmed with English walnut or pecan halves. Serves 16.

Virginia Hadley—Blue Bonnet

ANITA'S BURNT SUGAR CAKE

½ c. butter
3 eggs
1½ c. sugar
2½ c. flour
½ t. salt
1 t. vanilla
1 c. water
2 t. baking powder

Burn ⅔ c. sugar and add ⅓ c. boiling water. Cream shortening and sugar. Add egg yolks. Sift 2 c. flour and salt; beat hard several minutes. Sift baking powder with remainder of flour and fold in. Fold in the stiffly beaten egg whites, then the syrup, leaving 2 T. of the syrup in pan for icing. Bake 350° for 25 minutes.

ICING SYRUP

In pan combine:

2 T. syrup
1½ c. sugar
2 T. butter
¾ c. cream

Cook to soft ball stage. Cool and beat to right spreading consistency.

Ann Calhoun—Ninnekah

BUTTER CAKE

Sift together:

3 c. sifted flour
1 t. baking powder
1 t. salt
½ t. soda

Cream:

1 c. buter (½ if margarine)
2 c. sugar

Blend in:

4 unbeaten eggs
1 c. buttermilk
2 t. vanilla

Add alternately with dry ingredients to cream mixture. Blend well after each addition. Pour into a 10-inch tube pan greased on the bottom. Bake at 325° for 60 to 65 minutes. Run knife along edge and steam of pan. Prick with fork. Pour hot butter sauce over top of cake. Cool before removing from pan.

BUTTER SAUCE

Combine in saucepan:

1 c. sugar
¼ c. water
½ c. margarine

Heat until margarine is melted - do not boil. Add 1 t. vanilla or rum flavor. (This is very good with fresh berries or fruit and whipped cream. Stays moist.)

Carolyn Whitener—Ninnekah

EASY BUTTER CAKE

2 eggs, beaten
2 c. sugar
2 c. flour
1 t. soda
1 t. butter flavoring
1 #2 can crushed pineapple and juice
1 c. pecans, chopped

Beat eggs, sugar and mix together well. Then add the other ingredients in the order given. Bake in oblong cake pan greased and floured. Oven should be preheated to 350° for 30 minutes. After cake cools, frost with frosting.

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FROSTING

1 8 oz. pkg. cream cheese
½ cube butter
1 box powdered sugar
1 t. butter flavoring
½ c. nuts, chopped

Beat cream cheese and butter together until it becomes smooth. Then add the powdered sugar and mix well. Add the butter flavoring, then the nuts. Spread on a cool cake.

Leona Shoemake—Lucile

CAKE THAT DOESN'T LAST

3 c. flour
2 c. sugar
1 t. cinnamon
1 t. salt
1½ t. vanilla
1 c. chopped nuts
3 eggs, unbeaten
1½ c. oil
2 c. bananas, mashed
1 8 oz. can crushed pineapple, drained

Place all ingredients together in a large bowl. Mix by hand until well blended. Pour into greased tube pan. Bake at 350° for 1 hour and 20 minutes. Do not frost.

Note: Use lower oven rack.

Jeanette Worden—Ninnekah

CAKE THAT WON'T LAST

3 c. flour
3 c. sugar
2 T. cinnamon
1 rounding t. soda
1 c. nuts

Mix all together.

Add:

3 T. vanilla
1⅓ c. oil
1 15 oz. can crushed pineapple
2 c. diced bananas, packed
3 eggs, slightly beaten

Stir oil, etc. into dry mixture. Do not beat. Bake in a 15 x 9-inch pan at 350° for 50 to 60 minutes. Do not frost. Will make 15 or 20 servings.

Ura Fentress Preston—Arcadia

CARAMEL CREAM CAKE

2½ c. sugar
1 c. butter
1 c. buttermilk
5 eggs, separated
3 c. flour
¼ t. salt
1 t. soda
4 t. cocoa
5 t. coffee (liquid)
2 t. vanilla

Cream butter and sugar until fluffy. Sift flour, soda and cocoa together. Add well beaten egg yolks to sugar and butter mixture. Beat well. Add dry ingredients and liquids and beat again. Fold in stiffly beaten egg whites. Pour into three 9-inch layer pans. Bake for 30 minutes at 350°.

ICING

1 box powdered sugar
½ c. butter
2 t. cocoa
3 t. coffee (liquid)
1 t. vanilla

Mix together and spread over 3 layer cake.

Judy Fitch—Ninnekah

CARROT CAKE

2 c. sugar
1 c. vegetable oil
4 eggs
2 4½ oz. jars baby food carrots
1 5. vanilla
2 c. flour
½ t. salt
1½ t. baking soda
2 t. cinnamon
¼ t. nutmeg
¼ t. cloves

Combine the sugar and oil. Beat well. Add the eggs, carrots and vanilla. Beat well until smooth. Combine the next 6 ingredients and add the cream mixture. Pour into two 9-inch greased pans. Bake at 350° for 30 minutes.

FROSTING

1 8 oz. pkgs. cream cheese, softened
½ c. soft butter
1 t. vanilla
4 c. powdered sugar
1¼ c. nuts, chopped

Combine the cream cheese and butter. Beat and add the vanilla and powdered sugar. Beat until smooth. Stir in the nuts.

Doris Belicek—Blue Bonnet

CARROT CAKE

2 c. sugar
4 whole eggs
1½ c. Wesson oil
2 c. flour
2 t. soda
¼ t. salt
1 t. cinnamon
½ t. allspice
½ t. nutmeg
3 c. grated carrots
1 c. pecans, chopped

Mix ingredients in order given and bake in 350°F. oven for 45 minutes. Makes 16 servings.

Ruby Brewer—Slaton

CARROT CAKE

1¾ c. sugar
4 eggs
2 t. baking powder
1 t. soda
½ t. salt
1¼ c. oil
2 c. flour
3 c. grated carrots

Cream sugar and oil together well. Add eggs, beating well. Sift dry ingredients; add to sugar mixture. Fold in carrots, mixing well. Bake in preheated 350°F. oven until toothpick inserted comes out clean. Bake in a greased and floured 9 x 13 x 2-inch cake pan.

ICING

1 16 oz. can crushed pineapple, drained
1 stick butter
1 8 oz. pkg. cream cheese

Heat above ingredients in saucepan until it comes to a boil.

Add:

1 lb. box powdered sugar
2 t. vanilla
½ c. pecans

Pour over cake while it is still warm.

Ruth Forbes—Slaton

CARROT CAKE

2 c. flour
2 c. sugar
4 eggs
3 c. grated carrots
1 t. vanilla
1½ c. corn oil
2 t. cinnamon
½ t. salt
1 t. baking powder
2 t. soda

Mix all dry ingredients together. Add oil, eggs and vanilla. Blend well. Bake in three 9-inch pans or loaf pan at 350° for 30-35 minutes.

FROSTING

1 c. chopped pecans
1 box powdered sugar
1 8 oz. pkg. cream cheese
1 stick butter or oleo
1 t. vanilla

Cream the cheese and butter (both softened). Add sugar (sifted), vanilla and pecans. Blend well. Add milk if necessary to spread.

Ethel Glass—Ninnekah

CARROT CAKE

1½ c. Wesson oil
2 c. sugar
3 eggs

Cream and add:

2 c. crushed pineapple
2 c. or more grated carrots

Mix well, and fold in:

2½ c. self-rising flour
1 t. soda
½ t. salt
1 T. cinnamon
1 t. vanilla
½ c. chopped nutsd

Pour into large loaf pan. Bake 45 minutes at 350°. Let cool, then cut in 2-inch pieces and pour buttermilk icing over it.

BUTTERMILK ICING

2 c. sugar
½ c. butter
1 t. soda
1 c. buttermilk
1 t. vanilla

Dissolve soda in buttermilk. Mix with butter and sugar; boil for 2 minutes. Add vanilla and pour over cake.

Laverne Goodnight—Blue Bonnet

CARROT CAKE

3 eggs
2 c. sugar
1½ c. salad oil
3 c. flour
2 t. soda
¼ t. salt
1 t. cinnamon
1 t. vanilla
1 #2 can crushed pineapple
2 c. grated raw carrots
1 c. chopped nuts

Beat eggs; add sugar and blend until fluffy. Add oil and beat. Sift dry ingredients and add to sugar mixture. Add vanilla, crushed pineapple, carrots and nuts. Pour into greased and floured tube cake pan. Bake at 350°F. for 60-75 min. or bake in 9" x 13" sheet cake pan at 350°F. for 60-75 min.

ICING

1 lb. powdered sugar
8 oz. cream cheese
¼ c. butter
2 t. vanilla

Ruby Nelson—Ninnekah

BLUE RIBBON CARROT CAKE

2 c. all-purpose flour
½ t. salt
2 t. soda
2 t. cinnamon
3 eggs, well beaten
¾ c. vegetable oil
¾ c. buttermilk
2 c. sugar
2 t. vanilla
1 8 oz. can pineapple, drained
2 c. grated carrots
1 3½ oz. can flaked coconut
1 c. chopped nuts

Combine flour, soda, salt and cinnamon; set aside. Combine eggs, oil, buttermilk, sugar and vanilla; beat until smooth. Stir in flour mixture, pineapple, carrots, coconut and chopped nuts. Mix well. Pour into two greased 9-inch pans. Bake at 350° for 35 to 40 minutes.

While hot, spread with buttermilk glaze.

BUTTERMILK GLAZE

1 c. sugar
½ t. soda
1 T. light corn syrup
½ c. buttermilk
½ c. butter
1 t. vanilla

Mix and cook 4 minutes. Then stir in vanilla. Spread on warm cake.

Mary Hedger—Blue Bonnet

DONELLE'S CARROT CAKE

2 c. sugar
1½ c. Wesson oil
4 eggs, well beaten

Mix the above and stir in:

2 c. flour
2 t. soda
2 t. baking powder
2 t. cinnamon
1 t. salt

Mix until smooth; then add:

1 c. pecans
3 c. grated raw carrots

Mix well and pour into three greased and floured pans. Bake at 325° 30 min.

ICING

1 box powdered sugar
8 oz. cream cheese
½ stick butter, melted
1 t. lemon extract

Blend in mixer. Ice cake.

Doris M. Schlecht—Ninnekah

VERA'S CARROT CAKE

3 c. sifted flour
2 t. soda
1½ c. cooking oil
2 t. vanilla
2 c. finely grated raw carrots
1 8½ oz. can crushed pineapple
1½ c. chopped nuts
3 eggs
2 t. cinnamon
½ t. salt
2 c. sugar

Sift together flour, soda, cinnamon and salt. Mix together oil and sugar. Add half the dry ingredients; mix well. Beat in carrots, pineapple, vanilla and nuts. Add remaining dry ingredients. Beat until well blended. Add eggs, one at a time, beating after each addition. Pour batter into a greased and floured 10-inch tube pan. Bake 350° for 70 minutes. You can line bottom of tube pan with wax paper for easy removal.

Jeanette Worden—Ninnekah

CARROT PINEAPPLE CAKE

1½ c. sifted all-purpose flour
1 c. sugar
1 t. baking powder
1 t. baking soda
1 t. ground cinnamon
½ t. salt
⅔ c. cooking oil
2 eggs
1 c. finely shredded carrot
½ c. crushed pineapple (with syrup)
1 t. vanilla

Sift together into large mixing bowl first 6 ingredients. Add the rest and beat 2 minutes at medium speed with an electric mixer. Bake in a greased and lightly floured 9 x 9 x 2-inch pan at 350° for about 35 minutes. Cool 10 minutes and remove from pan. Cool again. Frost with cream frosting.

CREAM FROSTING

1 3 oz. pkg. cream cheese, softened
1 T. butter
1 t. vanilla

Beat with an electric beater until light. Gradually add 2 c. sifted confectioner's sugar. Beat until light and fluffy. May be topped with chopped pecans.

Anna Mae Milliken—Happy Home

CHERRY PINEAPPLE CRISP

1 can cherry pie mix
2 c. pineapple - juice and all

Mix well and spread in 9" x 13" dish. Sprinkle 1 box of white or yellow cake mix over pineapple and cherry mix. Slice 1 stick butter and put on top of mixture. Sprinkle 1 c. nuts and 1 can Angel Flake coconut on top.

Bake at 350° for 1 hour. Cover with foil the last 30 minutes.

Madeline Heatley—Springcreek

CHESS CAKE

1 stick oleo, melted
1 yellow cake mix
1 egg, beaten
1 8 oz. pkg. Philadelphia cream cheese
1 box powdered sugar
3 eggs
1 t. vanilla

Mix oleo, cake mix and egg together and pour in 13 x 9-inch cake pan.

Mix cream cheese, powdered sugar, eggs and vanilla together, and pour on top of cake mixture.

Bake at 350° for 45 minutes. Cut in 2-inch squares.

Gerry Newton—Alex

BLACK FOREST TORTE

1¾ c. unsifted flour
1¾ c. sugar
1¼ t. bakingpowder
1 t. salt
⅔ c. margarine
4 1 oz. squares unsweetened chocolate, melted and cooled
1¼ c. water
1 t. vanilla
3 eggs

Preheat oven to 350°. Grease sides and bottom of 4 round cake pans. Mix all ingredients EXCEPT eggs. Beat mixture 2 minutes; add eggs, beat 2 minutes more. Pour ¼ batter (about 1¼ c.) in each pan. layers will be thin. Bake 15-18 minutes. Cool. Remove from pan.

CHOCOLATE FILLING

1½ 4 oz. bars German sweet chocolate
¾ c. margarine, softened
½ c. chopped, toasted almonds

Melt chocolate and blend all ingredients.

CREAM FILLING

2 c. whipping cream
1 t. sugar
1 t. vanilla

Beat whipping cream with sugar and vanilla until stiff. Do not overbeat.

Arrange the first torte layer on cake plate. Spread ½ of cream filling on top. Add another torte, then spread ½ of chocolate filling. Add other layers alternating cream and chocolate fillings and ending with chocolate filling on top. Garnish top with chocolate shavings. Refrigerate. Serves 12.

Vicki Standridge—Lucile

LARGE CHIFFON CAKE

Set out, but do not grease, a 10" x 4" tube pan, or a 13" x 9" oblong pan.

2¼ c. sifted Softasilk, or 2 c. sifted Gold Medal flour
1½ c. sugar
3 t. baking powder
1 t. salt

Sift together in a bowl. Make a "well" and add, in order:

½ c. cooking (or salad) oil
5 egg yolks, unbeaten (if you use Softasilk), or 7 egg yolks, unbeaten (if you use Gold Medal flour)
¾ c. cold water
2 t. vanilla
2 t. grated lemon rind

Beat with spoon until smooth.

Then measure into a large mixing bowl:

1 c. egg whites (7 or 8)
½ t. cream of tartar

Beat until whites form very stiff peaks. Pour egg yolk mixture gradually over beaten whites, gently folding with rubber scraper just until blended. Pour into ungreased pan. Bake until top springs back when lightly touched. Invert on funnel. Let hang until cold.

Temperature and Time: Bake 10" tube at 325° for 55 min., then at 350° for 10 to 15 min. Bake oblong cake at 350° for 45 to 50 min.

Jeanette Worden—Ninnekah

SMALL CHIFFON CAKE

Set out, but do not grease, a 9" tube pan, or a 9" x 5" x 3" loaf pan, or an 8" or 9" square pan.

1 c. plus 2 T. sifted Softasilk, or 1 c. sifted Gold Medal flour
¾ c. sugar
1½ t. baking powder
½ t. salt

Sift together in a bowl. Make a "well" and add, in order:

¼ c. cooking (or salad) oil
2 egg yolks, unbeaten (if you use Softasilk), or 3 egg yolks, unbeaten (if you use Gold Medal flour)
¼ c. plus 2 T. cold water
1 t. vanilla
1 t. grated lemon rind

Beat with spoon until smooth.

Then measure into a large mixing bowl:

½ c. egg whites (4)
¼ t. cream of tartar

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Beat until whites form very stiff peaks. Pour egg yolk mixture gradually over beaten whites, gently folding with rubber scraper just until blended. Pour into ungreased pan. Bake until top springs back when lightly touched. Invert on funnel. Let hang until cold.

Temperature and Time: Bake 9" tube at 325° for 50 to 55 min. Bake loaf cake at 325° for 50 to 54 min. Bake square cake at 350° for 30 to 35 min.

Jeanette Worden—Ninnekah

CARAMEL CHOCOLATE CAKE

1 14 oz. pkg. caramels
1 c. evaporated milk
1 German chocolate cake mix
¾ c. margarine
1 c. pecans
1 c. milk chocolate pieces

Melt caramels with ⅓ c. evaporated milk; set aside. Beat together cake mix, ¾ c. evaporated milk and margarine. Bake half the cake batter in greased 9 x 13 x 2-inch pan for 15 minutes. Spread caramel mixture on top of layer. Add pecans and chocolate chips; spread remaining batter and continue baking 15 or 20 minutes in 350° oven.

Gwen Smith—Slaton

CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar
½ stick oleo
½ c. shortening
1 c. water
3 T. cocoa
2 eggs
1 t. soda
½ c. buttermilk
1 t. vanilla

Combine flour, sugar and salt in bowl. Heat oleo, shortening, water and cocoa in saucepan to boil. Pour over flour mixture and mix well. Beat together eggs, soda, buttermilk and vanilla. Add to first mixture. Bake in greased and floured sheet pan for 20 minutes at 350°. Will serve 12. Use sugar glaze icing.

Nina Boyd—Blue Bonnet

CHOCOLATE SHEET CAKE

(Batter thin)

2 c. sugar
2 c. flour
½ c. Crisco
1 stick margarine
1 c. water
4 T. cocoa
2 eggs
1 t. vanilla
½ t. soda
½ t. salt
½ c. buttermilk

Mix 2 c. sugar and 2 c. flour. Bring to boil in saucepan ½ c. Crisco, 1 stick margarine, 1 c. water and 4 T. cocoa. Pour over flour and sugar mixture. Stir and add 2 eggs, 1 t. vanilla and salt. Then add ½ c. buttermilk with 1 t. soda. Bake in jelly roll pan for 20 minutes in 400°F. oven. Ice while hot.

ICING

1 stick margarine
4 T. milk
4 T. cocoa
1 t. vanilla
1 c. nuts
¾-1 box powdered sugar

Mix in saucepan the margarine, cocoa, milk and vanilla. Cook enough to blend, then add the pecans and powdered sugar. Cake will stay moist for several days and makes 26 to 40 portions.

Earnie Williamson—Slaton

DIANA'S CHOCOLATE SHEET CAKE

2 c. sugar
2 c. all-purpose flour
⅓ c. cocoa
1 t. baking soda
½ t. salt
1 c. (2 sticks) margarine
1 c. water
½ c. buttermilk
2 eggs
1 t. pure vanilla

Combine sugar, flour, cocoa, baking soda and salt in large mixing bowl. Mix well. Heat margarine and water in saucepan until boiling. Pour over dry ingredients and mix. Beat in buttermilk, eggs and vanilla. Pour thin batter in greased and floured 15 x 10-inch pan. Bake in 400° oven 20 minutes. Serve warm or cold. Makes 18 servings.

FROSTING

½ c. (1 stick) margarine
¼ c. cocoa
6 T. milk
4 c. powdered sugar
1 c. chopped walnuts

Combine margarine, cocoa and milk. Heat to boiling. Pour over sugar and nuts. Mix well. Spread on hot cake.

Myrtle Cunningham—Lucile

LYNETTE'S CHOCOLATE SHEET CAKE

2 c. flour
½ t. salt
2 c. sugar
2 sticks butter
1 c. water
3 T. cocoa
2 eggs, well beaten
1 t. soda
½ c. buttermilk
1 t. vanilla

Sift flour, salt and sugar in a large bowl. In a saucepan, mix butter, water and cocoa. Bring to a boil, mixing well. Pour over flour mixture and blend well. In another bowl, mix remaining ingredients and add to flour mixture. Blend well. Pour into a greased and floured shallow pan (15½ x 10½ x 1 inch). Bake for 20 minutes at 350°.

ICING

Start at last 5 minutes of baking time.

1 stick butter
3 T. cocoa
6 T. milk
1 lb. powdered sugar
½ c. pecans
1 t. vanilla

Melt butter with cocoa and milk in a saucepan. Don't boil! Add sugar, pecans and vanilla. Mix well. Ice cake immediately after removing from oven.

Jeanette Worden—Ninnekah

CHOCOLATE SYRUP CAKE

1 c. sugar
½ t. salt
1 c. Wesson oil
4 eggs
1 c. flour
1 c. Hershey's syrup
1 t. vanilla

Measure and mix all ingredients together. Blend well. Beat on medium speed for three minutes. Pour in large sheet pan. Bake in 350° oven for 30-35 minutes. After removing from oven, punch holes in cake. Add frosting.

FROSTING

1 box powdered sugar
1 stick oleo, melted
4 t. cocoa
6 T. canned milk
1 t. vanilla

Sift powdered sugar into large bowl, add remaining ingredients and mix well. Spread on warm cake.

Gerry Newton—Alex

COTTAGE CHEESE CHOCOLATE CAKE

1¾ c. sifted cake flour
1¼ c. sugar
½ c. cocoa
½ c. butter, oleo or Crisco
1¼ t. baking soda
⅔ c. buttermilk
2 eggs
1 t. vanilla
1 c. creamed cottage cheese (small curd)

Put first eight ingredients into a mixing bowl; beat until light and fluffy - at least two minutes. Add eggs, one at a time, and beat another minute.

Pour into a greased and floured tube pan, or a 9 x 12 x 2-inch pan.

Bake at 350° - 25 minutes for 9 x 12 pan; 35 miunutes for tube pan. I like to test my cakes with a wooden round toothpick. Use the frosting you like best.

Beatrice Janssen—Alex

DEEP DARK CHOCOLATE CAKE

1 pkg. chocolate pudding (not instant)
1 chocolate cake mix
¼ c. cooking oil
1 egg

Cook pudding as directed; cool. Fold pudding into dry cake mix.

Beat all ingredients together. Pour in square cake pan and sprinkle 1 pkg. chocolate chips and nuts on top. Bake at 350° for 30 minutes.

Irene Auld—Pikes Peak

DEEP DARK CHOCOLATE CAKE

1¾ c. resifted all-purpose flour
2 c. sugar
¾ c. Hershey's cocoa
1½ t. baking soda
1½ t. baking powder
1 t. salt
2 eggs
1 c. milk
¼ c. vegetable oil
2 t. vanilla
1 c. boiling water

Combine dry ingredients in large mixing bowl. Add remaining ingredients except boiling water. Beat at medium speed 2 minutes. Remove from mixer; stir in boiling water (batter will be thin). Pour into 2 greased and floured 9" x 3" x 8" pans or one 13" x 9" pan.

Bake at 350° for 30 to 35 minutes for layers, 35 to 40 minutes for 13" x 9" pan, or until cake tester (inserted in center) comes out clean.

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Cool 10 minutes on rack. Remove from pans; cool completely. Top with your favorite frosting.

Ratha Glass—Happy Home

DEVILS FOOD CAKE

For 3 layers:	For 2 layers:
1½ c. milk	1 c. milk
1¼ c. cocoa	¾ c. cocoa
1 egg	1 egg
1½ c. sugar	1 c. sugar
1¼ c. oleo	¾ c. oleo
3 eggs	2 eggs
¾ c. milk	½ c. milk
1½ t. vanilla	1 t. vanilla
1½ t. soda	1 t. soda
3 c. flour	2 c. flour
¼ t. salt	⅛ t. salt

Mix the first amount of milk, cocoa, egg and sugar together in a saucepan. Boil a few minutes until thickened. Set aside and let cool. Cream oleo and the second amount of sugar. Add the milk and flour and other dry ingredients. Mix well. Add the cooked batter and mix again. Pour into well greased and floured layer pans. Cook at 350° for 20-25 minutes.

Nancy Johnson—Ninnekah

DEVILS FOOD CAKE

¾ c. cocoa
1⅓ c. sugar
1¼ c. milk
⅔ c. shortening
2 c. sifted flour
1 t. salt
1 t. vanilla
3 eggs, unbeaten
1¼ t. soda

Sift cocoa with ⅓ c. sugar; add milk gradually and stir until smooth. Cool. Combine shortening, salt and vanilla. Add 1 c. sugar gradually and cream thoroughly. Add eggs singly, beating thoroughly after each addition. Add soda to flour and sift 3 times. Add flour to creamed mixture alternately with cocoa mixture, mixing after each addition until smooth. Pour into two 9-inch layer pans. Bake in a 350° oven for 25 min.

Genny Newton—Meridian

DOUBLE CHOCOLATE CAKE

Sift together in a bowl:
1¾ c. sifted flour
1½ c. sugar
1¼ t. baking powder
½ t. soda
1 t. salt

Add:
½ c. shortening
1 c. milk
1 t. vanilla

Add:
2 eggs
½ c. cocoa
½ t. red food coloring

Bake in two 8-inch round cake pans or 13 x 9-inch cake pan for 35 minutes. (This is the first cake I made when I learned to cook.)

Jeanette Worden—Ninnekah

EASY SELF-ICED CAKE

1 c. chopped dates
1 c. boiling water
1 t. soda
½ c. shortening or margarine
1 c. sugar
2 eggs
2 t. cocoa
½ t. cream of tartar
1 6 oz. pkg. chocolate morsels
¾ c. chopped nuts

Combine dates, water and soda; let stand until cool. Cream shortening and sugar; add eggs and beat well. Add cocoa and vanilla; blend well. Combine flour, salt and cream of tartar; mix well. Add flour mixture to shortening-sugar mixture. Fold in date mixture. Pour into 13 x 9 x 2-inch pan that is sprayed with Pam or well greased. Sprinkle chocolate morsels and nuts over batter. Bake in 350° oven 30 minutes. Test with toothpick.

Linnie Castleberry—Ninnekah

MAGGIE'S FUDGE CAKE

½ c. shorteninga
1¾ c. sugar
2 squares unsweetened chocolate OR 7-8 T. cocoa plus 1 T. fat
2 eggs
2¼ c. flour, sifted
dash of salt
1½ c. milk
1 t. vanilla
1 t. soda
¾ c. boiling water

Cream shortening and sugar together; beat in 2 eggs and add melted chocolate. Sift flour with cream of tartar and salt. Add alternately with milk. Put soda in boiling water and add quickly to cake mixture. Pour into greased and floured pan. Bake at 350° for 35-40 minutes, or until done.

Jeanette Worden—Ninnekah

GERMAN SWEET CHOCOLATE CAKE

1 4 oz. pkg. German chocolate
½ c. boiling water
1 c. butter or margarine
2 c. sugar
4 egg yolks
1 t. vanilla
2½ c. sifted cake flour
1 t. baking soda
½ t. salt
1 c. buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add yolks, one at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten egg whites. Pour into three 9 x 9-inch layer pans, lined on bottoms with paper. Bake at 350° for 30-40 minutes. Cool.

COCONUT-PECAN FROSTING

1 c. evaporated milk
1 c. sugar
3 slightly beaten egg yolks
½ c. butter or margarine
1 t. vanilla
1⅓ c. flaked coconut
1 c. chopped pecans

Combine milk, sugar, egg yolks, butter and vanilla. Cook and stir over medium heat until thickened - about 12 minutes. Add coconut and pecans. Cool until thick enough to spread; beat occasionally. Makes 2½ c. Frost tops of each layer above.

Jeanette Worden—Ninnekah

MOCK GERMAN CHOCOLATE CAKE

2½ c. sugar
5 T. strong coffee
1 c. shortening

Mix above ingredients until creamy.

3 c. flour
1 t. soda
4 T. cocoa

Sift above ingredients. Add alternately to first mixture with 1 c. buttermilk.

1 t. vanilla
4 egg whites

Beat vanilla and egg whites until stiff. Fold into batter. Bake in three 9-inch cake pans in 350° oven 30 to 35 minutes.

FROSTING

4 egg yolks
1½ c. sugar
1 t. vanilla
1½ c. flaked coconut
1½ c. (1 large can) Milnot
1 stick oleo
1 c. chopped pecans

Mix egg yolks, sugar and milk together. Cook over low heat until slightly thickened. Add oleo, coconut, pecans and vanilla. Cool and put between and over top of layers. Cake may be baked in large loaf pan 10" by 14" and filling poured over top.

Nancy Johnson—Ninnekah

HOT FUDGE CAKE

1 box chocolate cake mix
vanilla ice cream
hot fudge sauce

Bake cake as directed on pkg. in 9 x 12-inch pan. Cut serving piece and slice horizontally. Insert a slice of ice cream, and cover with hot fudge sauce. Top with whipping cream and a cherry. (Joe ate this all across the state of Tennessee, when we went to the World's Fair.)

HOT FUDGE SAUCE

2 c. sugar
⅔ c. cocoa
½ c. flour

Mix all in saucepan. Add:

1 t. salt
2 c. milk
2 T. oleo

Stir and cook over medium heat until thick. Remove from heat and add 2 T. vanilla. Serve hot or cold - may be reheated. This can also be made in microwave.

Jeanette Worden—Ninnekah

LINDA'S PERFECT CHOCOLATE CAKE

1 c. cocoa
2 c. boiling water
1 c. butter or margarine, softened
2½ c. sugar
4 eggs
1½ t. vanilla extract
2¾ c. all-purpose flour
2 t. baking soda
½ t. baking powder
½ t. salt
filling
frosting
pecan halves (optional)

Combine cocoa and boiling water, stirring until smooth; set aside to cool. Combine butter, sugar, eggs and vanilla. Beat at high speed of electric mixer 5 minutes until light and fluffy. Combine dry ingredients; add to sugar mixture alternately with cocoa mixture, beating at low speed of electric mixer, and beginning and ending with flour mixture. Do not overbeat. Pour batter into 3 greased and floured 9-inch

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round cake pans. Bake at 350° for 25 to 30 minutes, or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and cool the layers completely. Spread filling between layers, and spread frosting over top and sides of cake. Garnish with pecans, if desired. Serve at once, or refrigerate until ready to serve. Yields one 3-layer cake.

FILLING

1 c. whipping cream
1 t. vanilla extract
¼ c. sifted powdered sugar

Beat whipping cream and vanilla until foamy. Gradually add powdered sugar, beating until peaks hold their shape. Chill. Yields about 2 c.

FROSTING

1 6 oz. pkg. semi-sweet chocolate morsels
½ c. (about) Half-and-Half
¾ c. butter or margarine
2½ c. powdered sugar

Combine chocolate morsels, ½ c. Half-and-Half and butter in saucepan. Cook over medium heat, stirring until chocolate morsels melt. Remove from heat; add powdered sugar, mixing well. Set saucepan in ice, and beat until frosting holds its shape and loses its gloss. Add a few more drops of Half-and-Half if needed to make spreading consistency. Yields about 3 c.

Nancy Johnson—Ninnekah

LUCILLE'S NEVER-FAIL CHOCOLATE CAKE

2 eggs
2 c. sugar
2 c. flour
1 c. sour milk
2 t. soda
½ c. cocoa
1 c. boiling water
½ c. shortening
1 t. vanilla

Cream sugar, eggs and shortening until smooth and creamy. Add flour, milk, soda and cocoa, and blend in until smooth and mixed well. Add the 1 c. boiling water and vanilla. Grease pans and dust with flour. Bake cake in 370° oven. Makes 3 big layers, or can be baked in 9 x 12-in. pan and iced. 7-minute icing with coconut or chocolate icing is good.

CHOCOLATE ICING

1 box powdered sugar
1 cube oleo, melted
3 T. cream (or enough to soften so it will blend in and spread easily)
3 T. cocoa
1 t. vanilla

Jeanette Worden—Ninnekah

MARBLED MILK CHOCOLATE CAKE

1 pkg. Pillsbury yellow cake mix
¼ t. soda
1 c. dairy sour cream
1 8 oz. pkg. cream cheese, softened
3 eggs
1 pkg. Pillsbury Rich 'N' Easy cream milk chocolate or fudge frosting mix
⅓ c. lukewarm water
1-2 T. cream or milk

Preheat oven to 350°F. (325°F. for colored fluted pan). Generously grease and flour 12 c. fluted tube pan.

In large bowl, blend first 5 ingredients. Beat 2 minutes at highest speed.

In small bowl, blend frosting mix and water 1 minute at lowest speed. Beat 2 minutes at high speed. Remove 1 c. frosting and drop over batter in 5 or 6 places. Cover remaining frosting and set aside. With mixer at low speed, swirl frosting into batter, turning bowl three times. Pour into prepared pan (not colored).

Bake 55 to 60 minutes. Cool upright in pan 30 minutes. Turn onto serving plate; cool completely.

Stir sour cream into remaining frosting until spreading consistency. Spoon over top of cake. Add nuts if desired.

Cora Scruggs—Slaton

MAYONNAISE CAKE

2 c. flour
2 t. soda
4 T. cocoa
pinch of salt
1 c. sugar
1 c. mayonnaise
1 c. water

Mix all ingredients together. Put in two 8-inch cake pans. Bake at 350° for 30-35 minutes. Cool.

FROSTING FOR MAYONNAISE CAKE

¾ c. Crisco
¾ c. sugar
¾ c. milk
3 T. flour
1 t. vanilla

Mix milk and flour to make a white sauce. Cool. Cream Crisco, sugar and vanilla. Add to white sauce and beat until fluffy.

Margery Burchfield—Blue Bonnet

CLEANING THE GRATER

Brush off cheese, onion, etc. with a pastry brush, then wash.

MAYONNAISE CAKE

2 c. flour
1½ c. sugar
1 c. mayonnaise

Put in a large mixing bowl.

Dissolve 6 T. cocoa in 1 c. boiling water, and set aside to cool.

You may use nuts or raisins in this cake.

Mix flour, sugar, mayonnaise, 2 t. soda, a dash of salt, 2 t. vanilla; then add water and cocoa. Mix well. Bake in a 9 by 13-in. floured and greased pan, for 30 to 35 min. at 350°.

ICING

2½ c. powdered sugar
enough coffee to make a good spreading consistency
1 t. vanilla or black walnut flavoring

Spread icing on cool cake.

Nola Perkins—Washita Valley

MILKY WAY CAKE

8 Milky Way candy bars
1 cube oleo

Melt in double boiler and set aside.

2 cubes oleo
2 c. sugar
4 eggs
2½ c. flour
1½ c. buttermilk
½ t. soda

Cream together above mixture. Add 1 c. chopped pecans. Bake in tube pan at 325° for 1½ hours. Ice with favorite icing. This makes a big cake; you might want to half it. I also bake mine in a loaf pan.

Since Milky Ways are not as big as they used to be, you might want to use 10 for full recipe and 5 for half.

Jessie Compton—Freeman

MILKY WAY CAKE

8 Milky Way candy bars
2 sticks margarine
2 c. sugar
4 eggs
2½ c. flour
½ t. salt
½ t. soda
1¼ c. buttermilk
1 c. chopped nuts
1 t. vanilla

Melt candy bars with 1 stick margarine and set aside. Cream sugar and remaining margarine. Add eggs, mix well. Add flour and salt alternately with combined soda and buttermilk. Add melted candy and margarine; then add nuts and vanilla. Pour in tube pan. Bake at 325° for 30 to 35 minutes. Frost with the following icing.

ICING

2½ c. sugar
1 c. evaporated milk
1 6 oz. pkg. semi-sweet chocolate chips
1 c. marshmallow creme
1 stick margarine

Combine sugar and milk; cook to soft ball stage. Add chocolate chips, marshmallow creme and margarine. Stir until melted. Cool slightly and spread on cake.

Jeanette Worden—Ninnekah

MIRACLE WHIP CHOCOLATE CAKE

1½ c. Miracle Whip salad dressing
1½ c. sugar
1½ t. vanilla
3 c. flour
¾ c. cocoa
1½ t. baking soda
⅛ t. salt
1 c. water

Creamy Cocoa Frosting

Combine salad dressing, sugar and vanilla. Add combined ingredients alternately with water, mixing well after each addition. Pour into two wax-lined 8 or 9-inch layer pans. Bake at 350 degrees, 30 to 35 minutes, or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans. Fill and frost with:

CREAMY COCOA FROSTING

1 8 oz. pkg. Philadelphia Brand cream cheese
1 t. vanilla
dash of salt
5 c. sifted powdered sugar
½ c. cocoa
2 T. milk

Combine cream cheese, vanilla and salt, mixing until well blended. Add combined sugar and cocoa alternately with milk, beating until light and fluffy.

Variation: Substitute wax paper-lined 13 x 9-inch baking pan for 8 or 9-inch layer pans. Bake 35 to 40 minutes.

Hattie Orr—Rural Neighbors

MIRACLE WHIP DEVILS FOOD CAKE

Sift and mix:

1 c. sugar
4 T. cocoa
2 c. flour
1½ t. soda
1½ t. baking powder

Add:

1 c. Miracle Whip
1 c. cold water

Mix well. Bake in greased and floured

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9 x 13-in. pan in 375° oven for at least 30 minutes. Serves 8.

Doris M. Schlecht—Ninnekah

MISSISSIPPI MUD CAKE

1 c. oleo, melted
2 c. sugar
4 eggs
1 t. vanilla
1½ c. flour
2 T. cocoa
1½ c. chopped pecans
1 4 oz. can coconut
1 7 oz. jar marshmallow cream

In large bowl of electric mixer, cream oleo and sugar on medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla, flour and cocoa to creamed mixture; blend well. Fold in pecans and coconut on lowest speed. Pour into a greased 9 x 13-inch pan. Bake in 325° oven (350° for electric oven) for 35-40 minutes. Spread marshmallow cream over warm cake. cool.

ICING

1 box powdered sugar
½ c. oleo, melted
½ c. evaporated milk
⅓ c. cocoa
1 t. vanilla

In large bowl, mix with electric mixer. Combine sugar, oleo, milk, cocoa and vanilla. Mix until well blended and smooth. Spread over marshmallow cream.

Jeanette Worden—Ninnekah

OLD-FASHIONED CHOCOLATE CAKE

1½ c. plus 2 T. flour, sifted
1½ c. sugar
1¼ t. soda
½ c. cocoa
½ c. shortening
1 c. milk
1 t. vanilla

Preheat oven to 350° and grease and flour two 9-inch cake pans. Sift together flour, sugar, soda, salt and cocoa. Add shortening, milk and vanilla. Beat vigorously with spoon for 2 minutes, or mix with electric mixer on medium speed. Scrape sides and bottom of the bowl frequently. Add 2 unbeaten eggs. Continue beating 2 more minutes, scraping bowl frequently. Pour batter into prepared pans. Bake for 30 to 35 minutes. When cake is cool, frost with any desired frosting.

Polly Keim—Pioneer

ONE MORE CHOCOLATE CAKE

2 c. sugar
5 T. cocoa
1 c. butter or margarine
2 eggs, well beaten
2 t. vanilla flavoring
3 c. cake flour
½ t. salt
2 t. soda
1 c. buttermilk
1 c. boiling water

Combine sugar, cocoa, butter or margarine (if margarine is used, add a few drops butter flavoring) and beat until mixture is like whipped cream. Then add well-beaten eggs and vanilla. Sift together the flour, salt, soda, and add alternately to creamed mixture with the 1 c. of buttermilk. Lastly, add boiling water.

This will be a very thin batter, but don't add any more flour. Do not substitute melted chocolate for cocoa.

Turn into well greased floured 9 by 13-inch baking pan and bake at 325° for 1 hour. Or, it could be baked in layer cake pans.

Use frosting if desired, but a fluffy white frosting is especially good on this cake.

FLUFFY WHITE FROSTING

1 c. sugar
⅓ c. boiling water
¼ t. cream of tartar
2 t. white corn syrup
few grains of salt
2 unbeaten egg whites
1 t. vanilla

Use a 2-qt. double boiler. Mix sugar, boiling water, cream of tartar, corn syrup and salt on top of double boiler. Stir until sugar is dissolved, and wipe down crystals. Add unbeaten egg white. Place over boiling water in double boiler. Remove from fire and beat with electric beater for 5 minutes. Return to fire and beat for 5 minutes longer over simmering - not boiling - water. Add vanilla while beating. Remove from heat; cool and spread on cake. One-half of this is enough for a 9 x 13-inch cake, but make full recipe for a layer cake.

Judy Fitch—Ninnekah

POWDER PUFF

Use a clean powder puff for flowering cake pans.

Heat lemons well before using; there will be twice the quantity of juice.

RED VELVET CAKE

1½ c. sugar
½ c. Crisco
2 eggs
2½ c. sifted flour
1 t. vanilla
½ t. salt
3 T. cocoa
1¾ c. buttermilk
1 t. soda
2 oz. red cake color
1 T. vinegar

Blend Crisco and sugar. Add whole eggs one at a time; beat well. Make paste of color and cocoa and add to mixture. Add vanilla and salt; then add flour and buttermilk a little at a time. Mix soda and vinegar together and fold into mixture. Bake in 3 layers. (Grease and flour pans.)

ICING FOR CAKE

¼ c. flour
1 c. milk
1 c. sugar
1 c. butter
1 t. vanilla

Cook flour and milk until thick. Let stand until cool. Cream sugar and butter; add vanilla. Add to cooled mixture and beat with mixer until light and fluffy.

Percilla Lamar—Freeman

RED VELVET POUND CAKE

1 c. butter or margarine, softened
½ c. shortening
3 c. sugar
7 eggs
2 t. vanilla extract
1 1 oz. bottle red food coloring
3 c. cake flour
¼ t. salt
1 c. milk

Cream Cheese Frosting

Combine butter, shortening and sugar; cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla and food coloring. Combine flour and salt; add to creamed mixture alternately with milk, beating well. Pour into a greased and floured 10-inch tube pan. Bake at 325° about 1 hour and 20 minutes, or until a toothpick inserted in the center comes out clean. Cool cake completely. Frost with Cream Cheese Frosting. Yields one 10-inch cake.

CREAM CHEESE FROSTING

½ c. butter or margarine, softened
2 3 oz. pkgs. cream cheese, softened
1 t. vanilla extract
1 1 lb. pkg. powdered sugar, sifted
1-2 T. milk

Combine butter and cream cheese; blend until smooth. Stir in vanilla, mixing well. Stir in powdered sugar. Beat frosting until creamy, adding enough milk to make frosting of spreading consistency. Yields enough for a 10-inch cake.

Nancy Johnson—Ninnekah

SCOTCH CAKE

In a large bowl, mix:
2 c. flour
2 c. sugar
½ t. salt

In a saucepan, mix:
1 cube oleo
½ c. shortening
1 c. water
3 T. cocoa

Bring to a boil, then remove from heat and add to the flour and sugar mixture. Add:
½ c. buttermilk
1 t. soda
1 t. vanilla
2 eggs

Mix well. Bake in 350° oven 30 minutes in a 9 x 13-inch pan which has been greased and dusted with flour.

ICING

6 T. milk
3 T. cocoa
1 stick oleo

Bring to boil, remove from heat and add:
1 box powdered sugar
1 c. nuts, finely chopped

Pour over cake, while in pan.

Jeanette Worden—Ninnekah

BEA'S SCOTCH CAKE

1 c. sugar
1 c. water
½ c. buttermilk
2 eggs
1 t. soda
1 stick oleo
½ c. vegetable oil
4 T. cocoa
1 t. ground cinnamon
1 t. vanilla
2 c. flour

Cream flour and sugar in large mixing bowl. In a saucepan, put oleo, shortening, cocoa and water. Bring to a rapid boil; then pour into flour and sugar mixture. Mix well. Put into a greased 11 x 16-inch pan and bake at 400° for 30 minutes, or until done. Make icing 5 minutes before cake has finished cooking. When cake is done, punch holes in it and spread on icing while still hot.

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ICING

1 stick oleo
4 T. cocoa
6 T. milk
1 box powdered sugar
1 t. vanilla
1 c. pecans

Mix together in a saucepan and bring to a rapid boil. When rapid boil is reached, add 1 box powdered sugar, 1 t. vanilla and 1 c. pecans. Blend well and spread over cake while it is still hot.

Jeanette Worden—Ninnekah

SIMPLE CHERRY-NUT DEVILS FOOD CAKE

1 21 oz. can cherry pie filling
1 pkg. devils food cake mix
3 eggs
½ c. chopped pecans

Beat eggs. Add to cake mix and cherry pie filling. Beat with mixer. Stir in nuts. Bake in 9" x 12" pan in 350° preheated oven for about 35 minutes, or until cake springs back when lightly touched. Cake may be frosted, or use whipped topping or whipped cream.

Mabel Parrish—Arcadia

SOUR CREAM CHOCOLATE CAKE

2 c. flour
2 c. sugar
1 c. water
¾ c. dairy sour cream
½ c. shortening
1¼ t. soda
1 t. salt
1 t. vanilla
½ t. baking powder
2 eggs
4 oz. unsweetened chocolate, melted and cooled

Heat oven to 350°. Grease and flour 13 x 9 x 2-in. pan, or two 9" round pans. Measure all ingredients into large mixer bowl. Mix ½ minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Pour into pan(s).

Bake oblong 30-40 minutes, layers 20-30 minutes, or until top springs back when touched lightly with finger. Cool partially and frost with sour cream chocolate frosting.

SOUR CREAM CHOCOLATE FROSTING

⅓ c. oleo, softened
3 oz. melted, unsweetened chocolate, cooled
3 c. powdered sugar
½ c. dairy sour cream
2 t. vanilla

Mix oleo and cooled chocolate thoroughly. Blend in sugar (to taste). Stir in sour cream and vanilla; beat constantly until frosting is smooth and of spreading consistency.

Grace Campbell—Ninnekah

20 MINUTE CHOCOLATE CAKE

2 c. sugar
2 c. flour
1 c. hot water
3 T. cocoa
2 sticks butter
1 t. vanilla
1 t. soda
½ c. buttermilk
2 eggs, beaten

Mix sugar and flour; combine the water, cocoa and butter and bring to a boil. Pour into the flour mixture; then add the rest of the other ingredients. Bake in a greased and floured pan for 20 minutes at 375°.

FROSTING

1 stick butter
4 t. cocoa
⅓ c. buttermilk
1 box powdered sugar
1 t. vanilla
1 c. nuts, chopped

Bring the first 3 ingredients to a boil, then add the sugar and vanilla. Blend. Add the nuts. Spread on cake while both are still warm.

Ruby Keim—Pioneer

TUMBLER FUDGE CAKE

3 sticks margarine
2 c. flour
1 box fudge frosting mix
1½ c. sugar
2 c. nuts, chopped
6 eggs

Beat margarine until fluffy. Add eggs, one at a time. Add sugar and mix by hand. Blend in flour, frosting mix and nuts. Pour into tube pan that has been greased. Bake at 350°F. for 1 hour. Cool 2 hours before cutting.

Ila Cooper—Slaton

TURTLE CAKE

1 German chocolate cake mix
⅓ c. condensed milk

Mix cake mix, according to directions on box, with ⅓ c. condensed milk. Put half in greased and floured pan and bake for 15 minutes (at temperature on box).

1 pkg. caramels
⅓ c. condensed milk

Spread on top of cake. Sprinkle 6 oz. chocolate chips and 1 c. chopped nuts on top. Add other half of cake mixture. Bake for 25 minutes, till done.

(Total 40-45 minutes.)

Dona Parrish—Arcadia

TURTLE CAKE

1 14 oz. pkg. caramels
1 c. evaporated milk
1 German chocolate cake mix
¾ c. butter
1 c. pecans or toasted almonds
1 c. milk chocolate chips

Melt caramels with ¼ c. evaporated milk. Set aside. Beat together the cake mix (DO NOT follow pkg directions), ¾ c. evaporated milk and butter. Bake half the cake batter (it will be very thick) in a greased 9 x 13-in. pan in a 350° oven for 15 minutes. Spread the caramel mixture over the top of the baked half layer. Add the nuts and chocolate chips. Spread with the remaining batter and continue baking for 25-30 minutes.

Mary Giles—Meridian
Jeanette Worden—Ninnekah

VALERIE'S CHOCOLATE CAKE

2 c. sugar
2 c. flour
1 c. buttermilk
½ c. oil
½ c. cocoa
1 t. salt
2 eggs
1 t. vanilla
3 t. (scant) soda
1 c. boiling water

Mix sugar, oil; add eggs one at a time. Beat well, then add milk. Sift dry ingredients together into the pan. Beat well and add vanilla. Last, pour in hot water. Stir well and put into pan.

Valerie

WACKY CHOCOLATE CAKE

3 c. flour
½ c. cocoa
2 c. sugar
2 t. soda
1 t. salt
2 c. cold water
¾ c. salad oil
2 T. vinegar
2 t. vanilla

Mix dry ingredients together. Add liquid ingredients, beat 2 minutes in electric mixer. Pour into a greased and floured 13 x 9 x 2-in. pan. Bake at 350° for 25 to 30 minutes.

Emily Biby—Norrose

WACKY CHOCOLATE CAKE

3 c. flour
2 c. sugar
6 T. cocoa
1½ t. soda
½ t. baking powder
1 t. salt
2 c. water
¾ c. oil
2 t. vanilla
2 T. vinegar

Sift all dry ingredients together. Add oil, vinegar and vanilla. Add water and mix well. Bake in a 11½" x 17½" pan at 350° for 25-30 minutes.

Frost with your favorite chocolate icing.

Mattie Leverett—Friend

WACKY CAKE

2 c. sugar
3 c. flour
1¼ t. salt
2 t. soda
6 T. cocoa
¾ c. Crisco oil
2 c. cold water
2 t. vanilla
2 T. vinegar

Mix together. Bake in 9" x 13" loaf pan, or three 9" round pans, at 350° for 30 to 35 minutes.

Hazel Woodruff—Freeman

WALDORF ASTORIA CHOCOLATE CAKE

⅔ c. butter
2 oz. bitter chocolate
2 eggs
1½ c. milk
2 t. baking powder
1 c. nuts
pinch of salt
2 c. flour
2 c. sugar
2 t. vanilla

Cream butter and 2 c. sugar. Melt chocolate. Beat 2 eggs; add to creamed mixture. Sift flour and baking powder; add alternately with milk. Stir in 2 t. vanilla. Bake in loaf pan at 350° for 45 minutes.

ICING

Melt:
¼ c. butter
2 T. chocolate
Beat in:
1 whole egg
Add:
1⅓ c. powdered sugar
1 t. vanilla
1 t. lemon juice
1 c. nuts
pinch of salt

Beat until creamy and spread on cake.

Margaret Smith—Meridian

WALDORF RED CAKE

1½ c. sugar
1 c. shortening
2 eggs

Cream sugar and shortening. Add 2 eggs and beat. Sift:

2 c. flour
¼ t. salt
1 T. cocoa

Add alternately with 1 c. buttermilk. Add:

1 t. vanilla
2 1 oz. bottles red food coloring

Beat. Mix:

1 T. vinegar
1 t. soda

Fold into batter. Bake in two 9-inch pans at 375° for 25 to 30 minutes.

NOTE: I sometimes use 1 oz. red coloring and 1 oz. water.

ICING

1 c. sweet milk
¼ c. flour

Cook to pudding consistency. Cool. When cold, cream:

1 cube margarine
½ c. Crisco
1 c. sugar
1 t. vanilla

Add to cold pudding. Beat really well with electric mixer at high speed, until it looks like whipped cream. Garnish with Angel Flake coconut.

Note: I tini coconut red at Christmas and on Valentine's Day.

Ann Calhoun—Ninneka...

WHITE CHOCOLATE CAKE

¼ lb. white chocolate
½ c. boiling water
1 c. butter
2 c. sugar
4 eggs, separated
1 t. vanilla
2½ c. cake flour
1 t. baking soda
1 c. buttermilk
1 c. pecans or almond pieces
1 c. flaked coconut

Melt chocolate in boiling water. Cream butter and sugar till fluffy. Add egg yolks, one at a time. Mix well after each addition. Add chocolate and vanilla to creamed mixture. Sift and measure flour; then sift with soda. Add alternately with buttermilk. Fold in egg whites which have been beaten stiff. Gently fold in nuts and coconut. Bake 30 minutes at 350° in three 9-inch cake pans.

FROSTING

1 large can evaporated milk
3 egg yolks
1 t. vanilla
1 can flaked coconut
1 c. sugar
4 T. butter
1 c. pecans

Mix the milk, sugar and butter. Bring to boil, stirring constantly. Beat in egg yolks. Add vanilla and cook over low heat until thick - about 15 minutes. Remove from heat. Add coconut and nuts. Beat until fluffy.

Fannie Owens—Pikes Peak

ZUCCHINI CHOCOLATE CAKE

½ c. soft margarine
1¾ c. sugar
1 t. vanilla
4 T. cocoa
½ c. soured milk (add 1 t. lemon juice to regular milk)
1 t. baking soda
½ t. ground cloves
2 finely diced, peeled zucchini
½ c. vegetable oil
2 eggs
2½ c. unsifted flour
½ t. baking powder
½ t. cinnamon
1½ c. chocolate chips

Cream margarine, oil and sugar. Add eggs, vanilla and sour milk. Beat with a mixer until well blended. Mix together all dry ingredients; add to creamed mixture. Beat with mixer before stirring in zucchini with spoon. Pour into greased and floured 9" x 16" pan. Sprinkle chocolate chips on top. Bake 40-45 minutes at 325°.

Serves about 12.

Betty Eubank—Blue Bonnet

CHOCOLATE ZUCCHINI BARS OR CAKE

2 c. sugar
1 c. oil
3 t. vanilla
2 t. soda
½ c. cocoa
1 c. chopped nuts
3 eggs
2 c. ground zucchini
2½ c. flour
1¼ t. baking powder
1 t. salt

Combine sugar, zucchini, eggs, oil and vanilla in large bowl; beat 1 minute. Add dry ingredients and stir until well mixed. Add nuts and stir well. Pour into a 9 x 13-inch greased pan. Bake at 350°F. for 35 minutes. Serves 8.

Nellie Snow—Slaton

SPICED CHOCOLATE ZUCCHINI CAKE

2½ c. unsifted flour
½ c. cocoa
2½ t. baking powder
1½ t. soda
1 t. salt

Mix together and set aside.

¾ c. soft butter
2 c. sugar
2 t. cinnamon (I use ½ t.)
¾ t. nutmeg (I use dash)

Cream together. Add:

3 eggs
2 c. grated zucchini (about 1½ lb.)
2 t. vanilla

Alternately add dry ingredients with ½ c. milk, beginning and ending with flour. Beat well. Pour into two greased and floured 9" round cake pans (or one 8" x 13" pan). Bake at 350° for 25 minutes. Cool and frost.

FROSTING

1 3 oz. pkg. cream cheese
⅓ c. butter
¾ t. cinnamon
4 c. powdered sugar
1 t. vanilla
2 T. milk

Mix together and spread on cake.

Lucille White—Ninnekah

CHOP SUEY CAKE

2 c. flour
2 c. sugar
2 eggs
2 t. soda
1 c. chopped nuts
1 20 oz. can crushed pineapple (undrained)

Mix together and pour into greased and floured 9 x 13-in. pan. Bake at 350° for 35 to 40 minutes. Ice while hot.

ICING

1 8 oz. pkg. cream cheese, softened
1 stick oleo, softened
2 c. powdered sugar
1 t. vanilla
2 T. milk, if needed

Mix together and spread on cake.

Grace Rowe—Arcadia
Janice Meeks—Arcadia

CINNAMON BUNDT CAKE

4 eggs
½ c. sugar
1 stick oleo
1 c. sour cream (8 oz.)
1 box Duncan Hines yellow cake mix
¼ c. oil
1 t. butter flavoring

Put all in a bowl and mix, adding cake mix last. Grease Bundt pan and flour with mixture of ½ c. sugar and 2 t. cinnamon. Keep all sugar mixture left. Pour batter into pan, alternating with sugar and cinnamon mixture. Bake at 350° until done (from 45 minutes to an hour). Cool 10 minutes before removing from pan. May be glazed or left plain.

Shirley Ketchum—Alex

CINNAMON CRUMB CAKE

¾ c. milk
1 t. salt
½ t. sugar
½ c. margarine
½ c. warm water
2 pkgs. dry yeast
1 egg
4 c. unsifted flour

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Measure water into a large bowl and dissolve yeast. Stir into lukewarm mixture the egg and about ½ the flour. Beat until smooth; then stir in the remaining flour and make a stiff batter. Cover tightly with foil and refrigerate dough at least 2 hours. Dough may be kept in refrigerator 3 days. Cut off amount needed and shape as desired. Sprinkle with crumb mix as listed below.

1 c. unsifted flour
½ c. sugar
2 t. cinnamon
1 stick margarine
½ c. chopped nuts

Cover and let rise in warm place until doubled. Bake at 375° about 35 minutes. Let cool, and drizzle with confectioner's sugar frosting.

1 c. confectioner's sugar
3 drops vanilla
2 T. milk

Pamela Williams—Ninnekah

CINNAMON SUPPER CAKE

¾ c. sugar
¼ c. shortening
1 egg, unbeaten
1 t. vanilla
½ c. milk
1 c. sifted flour
1½ t. baking powder
¼ t. salt
1 T. soft butter or margarine
3 T. confectioner's sugar
1 t. cinnamon

Gradually add sugar to shortening, creaming until fluffy. Add egg; beat well. Add vanilla and milk. Stir together and add

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flour, baking powder and salt; beat smooth. Bake in a greased 9 inch round layer pan or 8 inch square pan at 375°F. (moderate) for 20 to 25 minutes. Remove from oven. At once, spread top with butter, then sifted confectioner's sugar mixed with cinnamon over the cake. Serve warm. Makes 6 to 8 servings.

Wanda Johnson—Slaton

GERMAN BUNDT CAKE

1 yellow cake mix
1 pkg. vanilla instant pudding mix
¾ c. water
¾ c. corn oil
1 t. butter flavoring
1 t. vanilla
4 eggs

Mix well.

FILLING

¼ c. sugar
2 t. cinnamon
¾ c. chopped nuts (pecans)

Sprinkle ¼ c. of the nuts in bottom of well greased Bundt pan, a layer of batter, filling, batter, filling, batter. Bake 45 minutes at 350°. Remove from oven - let cool 8 minutes. Turn out on plate.

GLAZE

1 c. powdered sugar
½ t. butter flavoring
2 T. milk
½ t. vanilla

1/4 t. poppy seed

Glaze while warm. (Optional.)

Ruby Nelson—Ninnekah

SPANISH CAKE

½ c. butter
1 c. sugar
2 eggs
1½ t. baking powder
1 t. cinnamon
½ c. milk
¼ t. salt
1¾ c. flour

Cream together butter and sugar. Add eggs and mix well. Sift together cinnamon, baking powder, flour and salt. Add alternately with the milk. Bake in a preheated 350° oven for 30 to 35 minutes. Cool, and then ice.

Polly Keim—Pioneer

CLEANING THE OVEN

Immediately after a spill, sprinkle with salt. Brush off burnt food when the oven is cool. Clean the glass oven window with a cloth dipped in baking soda.

COCOLA CAKE

2 c. unsifted flour
2 c. sugar
2 sticks oleo
3 T. cocoa
1 c. Coca Cola
2 c. buttermilk
2 eggs, beaten separately
1 t. soda
1 t. vanilla
1½ c. small marshmallows

Combine sugar and flour in mixing bowl. Heat oleo, cocoa and Coke to boiling and pour over flour and sugar. Mix thoroughly. Add buttermilk, eggs, soda, vanilla and marshmallows. Beat together and mix well. This will be a thin batter with marshmallows floating on top. Bake in flat pan 1" deep at 350° for 30-35 minutes. Ice while hot.

ICING

½ c. oleo
3 T. cocoa
6 T. Coke
1 box powdered sugar
1 c. chopped nuts

Combine oleo, cocoa and Coke. Heat to boiling. Pour over powdered sugar and beat well. Add nuts and spread over hot cake.

Linnie Castleberry—Ninnekah

COCONUT CAKE

1 box Duncan Hines butter cake mix
1 box vanilla flavor instant pudding mix
1⅓ c. water
4 eggs
¼ c. oil
2 c. coconut
1 c. chopped walnuts or pecans

Blend cake mix, pudding mix, water, eggs and oil in large bowl. Beat at medium speed for 4 minutes. Stir in coconut and nuts. Pour into 3 greased and floured 9" pans. Bake at 350° for 35 minutes. Cool in pans for 15 minutes; remove and cool on rack.

COCONUT CREAM CHEESE FROSTING

2 T. butter or oleo
2 c. coconut
1 8 oz. pkg. cream cheese
2 t. milk
3½ c. confectioner's sugar
½ t. vanilla

Cream butter, milk and cream cheese together. Add sugar gradually. Blend in vanilla and 1¾ c. coconut. Spread on cool cake. Sprinkle top with remaining coconut.

Barbara Mitchusson—Washita Valley

CHRISTMAS COCONUT CAKE

1 c. butter, softened
2 c. sugar
7 eggs
2¾ c. all-purpose flour
1 t. baking powder
1 t. baking soda
dash of salt
1 c. buttermilk
2 T. vegetable oil
1 t. vanilla extract
1 t. coconut extract
Coconut Frosting
1 c. flaked coconut
red and green candied cherries (optional)

Cream butter; gradually add sugar, and beat 10 to 15 minutes at medium speed of electric mixer. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda, and salt; add to creamed mixture alternately with buttermilk and oil, beginning and ending with flour mixture, mixing well after each addition. Stir in flavorings. Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350° for 20 to 25 minutes, or until a wooden toothpick inserted in center comes out clean. Cook cake in pans 10 minutes. Remove layers from pans; place on wire racks, and let cool completely. Spread Coconut Frosting between layers and on top and sides of cake. Sprinkle top and sides with 1 c. coconut; garnish with candied cherries, if desired. Cover and chill before serving. Yield: one 3-layer cake.

COCONUT FROSTING

1 c. milk
¼ c. all-purpose flour
½ c. butter, softened
½ c. shortening
1 c. sugar
1 t. coconut extract
1 t. vanilla extract
1 c. flaked

Combine milk and flour in a medium saucepan; cook over medium heat, stirring constantly, until mixture thickens. Remove saucepan from heat, and let mixture cool completely. Add butter, shortening, and sugar; beat well. Add flavorings and 1 c. coconut, stirring well. Yield: enough frosting for one 3-layer cake.

Nancy Johnson—Ninnekah

CLEAN SPONGES

Wash in your dishwasher or soak overnight in salt water or baking soda added to water.

COCONUT MIST CAKE

3 c. sifted cake flour
2 t. baking powder
¼ t. salt
1 c. Crisco
1 lb. box powdered sugar
4 egg yolks, well beaten
1 c. milk
1 t. vanilla
1 c. shredded coconut
4 egg whites, stiffly beaten

Sift flour once; measure, add baking powder and salt; sift 3 more times. Cream shortening, sugar and egg yolks. Beat well. Add flour alternately with milk and beat until smooth. Add vanilla and coconut. Fold in egg whites. Makes 3 9-inch layers. Bake 30-40 minutes at 350°.

SEVEN MINUTE FROSTING

2 unbeaten egg whites
1½ c. granulated sugar
2 t. light corn syrup or ¼ t. cream of tartar
⅓ c. cold water
dash salt
1 t. vanilla

Place all ingredients except vanilla in top of double boiler (don't place over boiling water). Beat ½ minute at low speed on electric mixer to blend. Place over - not touching - boiling water. Cook, beating constantly, till frosting forms stiff peaks, about 7 minutes (don't overcook). Remove from boiling water. If desired, pour into mixing bowl. Add vanilla; beat till of spreading consistency, about 2 minutes. Frosts tops and sides of layers.

Judy Fitch—Ninnekah

CREAM OF COCONUT CAKE

1 yellow cake mix
1½ c. coconut (about)
1 16-oz. can cream of coconut
1 20-oz. can crushed pineapple
1 9-oz. carton prepared whipped topping

Use cake mix that calls for 3 eggs. Bake in 9 x 13 inch pan, greased and floured, according to directions on box. Add 1 c. coconut.

After cake is done, remove from oven and poke holes in top (ice pick is good). Spread cream of coconut over cake while it is still hot. Sprinkle lightly with coconut. Spread with undrained pineapple. Let cool. Cover with prepared whipped topping and garnish with more coconut. Keep refrigerated.

NOTE: Cream of coconut is found in mixed drink section of the supermarket.

Ann Calhoun—Ninnekah

CREAM OF COCONUT CAKE

1 box yellow cake mix
8 oz. cream of coconut
1 can sweetened, condensed milk
1 3 oz. can coconut

Prepare cake mix according to directions. Bake in 13 x 9 x 2-inch pan until done. While still warm, poke holes in cake. Mix milk and cream of coconut together and pour over warm cake. Let cake cool and refrigerate overnight. Spread coconut over cake. Keep cake refrigerated. Will keep a week if covered.

Jessie Compton—Freeman

EASY DELICIOUS COCONUT CAKE

1 pkg. white cake mix
1 can cream of coconut (found with soft drinks or cake icing)
1 pkg. flaked coconut
1 9 oz. carton Cool Whip (may be larger)

Make cake according to box directions, and add 1 c. flaked coconut. Bake as directed. While cake is hot, poke holes with fork, and pour over it 1 c. of cream of coconut. Let cake completely cool, and mix remaining cream of coconut with Cool Whip. Ice cake with this and sprinkle top with 1 c. flaked coconut and ½ c. chopped pecans. May be baked in 13" x 9" x 2" or 8" round round pans.

Linnie Castleberry—Ninnekah

ORANGE COCONUT CAKE

1 box yellow cake mix
1 pkg. lemon jello
½ c. Wessen oil
1 c. water
4 eggs - 1 at a time

Mix the above ingredients. Beat for 2 minutes on mixer, then stir in 1 can of coconut. Bake for 30-35 minutes at 350° in loaf pan, greased. When partly cooled, punch top full of holes with a toothpick and pour over cake the following glaze.

GLAZE

⅔ c. sugar
⅔ c. orange juice
2 t. butter

Bring to boil, do not cook longer. Pour over partly cooled cake.

Ethel Glass—Ninnekah

QUICK COCONUT CAKE

1 golden butter cake mix
2 c. sugar
2 c. sour cream
2 9 oz. pkgs. frozen coconut, thawed
1½ c. whipped topping, thawed

Bake cake as directed on pkg., using two layer pans. Cool. Split the layers in half. Combine the sugar, sour cream and coconut. Chill. Reserve 1 c. sour cream mixture for frosting. Spread remainder of sour cream mixture between layers of cake. Combine reserved sour cream mixture with whipped topping. Blend until smooth. Spread on top and sides of cake. Stor in airtight container in refrigerator for three days before serving. This cake is well worth waiting for!

Helen Snedeker—Friend

BRENDA'S PINA COLADA CAKE

1 box yellow cake mix
1 can Eagle Brand milk
1 can cream of coconut
1 medium size carton Cool Whip

Bake according to directions on pkg. Pour into a 9 x 13 x 2 inch cake pan. When done, prick with fork and pour milk on and spread. Add coconut and let cool. Cover with Cool Whip and sprinkle with coconut.

Lillie Hale—Slaton

CRUNCHY TOP CAKE

1½ c. vegetable shortening
3 c. sugar
9 egg yolks
3 c. sifted cake flour
juice of 1 lemon
1 t. vanilla
9 egg whites, beaten

Cream shortening and sugar until light and fluffy. Add egg yolks and flour alternately to creamed mixture. Add lemon juice and vanilla. Fold in beaten egg whites. Bake in a greased 10 inch tube pan, at 325°F., for 1 hour and 10 minutes.

Mary Alice Byars—Slaton

DATE NUT CAKE

1 lb. dates
1 lb. pecans
½ lb. candied cherries
1 c. sugar
1 c. flour
1 t. baking powder
⅛ t. salt
4-5 eggs
1 t. vanilla

Pour the mixture over fruit and nuts. Mix well. Pour into tube pan. Bake at 275° for 1½ hours. Put a pan of water in the oven while this is cooking.

Irma Ragsdale—Friendly Mound

CHRISTMAS DATE CAKE

2 c. sugar
1 c. butter
2 eggs
2 c. hot water
1 t. soda
2 boxes dates
2 c. pecans, chopped
3 c. flour

Cut up dates. Dissolve soda in water and pour over dates; cool. When cool, combine remaining ingredients; add dates and mix well. Pour into a greased and floured 9" x 13" pan and bake in 350°F. oven for 1 hour or until done.

ICING

2 c. sugar
4 t. flour
1 box dates, cut up
1 box coconut
1½ c. milk
½ c. pecans

Mix together and cook until thick; put on the cake.

Ruth Forbes—Slaton

DONELLE'S SUNSHINE CAKE

2½ c. cake flour
1⅔ c. sugar
3½ t. baking powder
1 t. salt
¾ c. milk
⅔ c. shortening
3 eggs
1½ c. milk
1 t. vanilla

Combine first 4 ingredients. Add ¾ c. milk and shortening. Beat 2 minutes. Add rest of ingredients. Beat 2 minutes more. Bake at 350° for 40 min. Cool. Fill with Lemon Filling.

LEMON FILLING

In saucepan, combine:
¾ c. sugar
2 T. cornstarch
dash salt

Add:
¾ c. water
2 egg yolks, slightly beaten
3 T. lemon juice

Cook over medium heat, stirring constantly, until thick. Add 1 T. butter. Cool. Ice cake and sprinkle with coconut.

Doris M. Schlecht—Ninnekah

DUMP CAKE

1 20 oz. can crushed pineapple
1 20 oz. can cherry pie filling
1 c. nuts
1 box yellow cake mix
2 sticks melted oleo
1 c. coconut

Use a 9 x 13 x 2-inch glass pan or cake pan this size. You can also use a smaller dish if you want this cake thicker.

Pour the pineapple in the pan, then the cherry pie filling. Sprinkle with ½ c. nuts. Sprinkle dry cake mix over this. Melt oleo and pour over next. Last, sprinkle coconut and rest of nuts on top. Use more nuts if desired.

Jeanette Worden—Ninnekah

CHERRY SUPREME DUMP CAKE

1 #2 can crushed pineapple
1 can instant cherry pie filling
1 box yellow cake mix
1 c. chopped nuts
½ c. coconut
1½ sticks oleo

Spread pineapple with juice in 13 x 9-inch pan. Spoon cherry filling on the top. Sprinkly dry cake mix over and spread pecans and coconut on top. Dot with oleo. Do not stir! Bake at 350° for 1 hour.

Polly Snow—Pikes Peak

EASY CAKE

1 can cherry pie filling
1 can crushed pineapple, slightly drained
1 1-lb. 5-oz. box white or yellow cake mix
½ c. nuts, finely chopped
2 sticks margarine

Lightly grease a 9 x 13-inch baking pan and spread the pie filling evenly in the pan. Spread pineapple over pie filling and sprinkle dry cake mix over pineapple. Srinkle nuts over cake mixture. Thinly slice margarine and place over nuts. Bake in a 350° oven for 45 minutes. Makes approximately 12 servings.

Blanche McCoy—Rural Neighbors

ERIS' GLORY CAKE

2 c. self rising flour
2 c. sugar
2 T. instant tea (dry)
1 c. oil
1 t. vanilla
3 eggs
1 7¾-oz. jar (or 1½ smaller jars) baby prunes with tapioca
1 c. nuts (optional)

Mix all together. Beat by hand 1 minute. Bake in angel food or Bundt cake pan at 350° for 55 or 60 minutes. Cool 10 minutes.

Jeanette Worden—Ninnekah

$500 CAKE

½ c. butter
2 c. sugar
3 egg yolks, beaten
8 T. cocoa
1½ c. milk
2 c. flour
2 t. baking powder
2 t. vanilla
3 egg whites

Cream the sugar and the shortening; then add the dry ingredients. Alternate with milk and vanilla. Then fold in stiffly beaten egg whites. Bake for 40 minutes in a 350° oven.

FROSTING

¼ c. water
3 T. cocoa
½ cube butter
2 c. sifted powdered sugar

Boil the first 3 ingredients for 5 minutes. Cool and add the sugar and vanilla. Stir until smooth.

Mildred McMeans—Lucile

FRIENDSHIP CAKE

Keep mixture at room temperature in gallon jar.

First Day:

1 large 29 oz. can sliced peaches, diced with juice
2½ c. sugar
1½ c. starter

Stir all together. Stir every day. Cover loosely.

Tenth Day: Add

2½ c. sugar
1 16 oz. can chunk pineapple with juice

Continue stirring each day.

Twentieth Day: Add

2½ c. sugar
1 16 oz. can fruit cocktail with juice
1 10 oz. jar maraschino cherries with juice

Continue stirring every day.

Thirtieth Day:

Drain liquid; divide fruit into thirds. Use fruit to bake 3 cakes. Divide juice into 1½ c. and give to 3 friends with a copy of recipe as soon as possible.

1 yellow or white cake mix for each cake
4 eggs
⅓ of fruit mixture (about 2 c.)
1 c. nuts, chopped
1 box vanilla instant pudding

Bake in greased and floured tube, Bundt or loaf pan. Bake in 350° oven for 50 to 60 minutes. Batter will be thick.

Icy Tabler—Slaton

FRIENDSHIP CAKE

Put 1½ c. starter in a gallon jar. Add:

2½ c. sugar
1 large (29 oz.) can sliced peaches

Stir every day for 10 days. (Use wooden spoon.)

On 10th day, add

2½ c. sugar
1 large (20 oz.) can pineapple tidbits

Stir every day for 10 days.

On 20th day, add

2½ c. sugar
1 large (29 oz.) can fruit cocktail
1 10 oz. jar maraschino cherries

Stir every day for 10 days. On the 30th day, drain liquid from fruit and divide into 1½ c. starters and give to friends. Divide fruit in ⅓ or 2 c. portions. Make cake.

1 box yellow cake mix with pudding in it
1 box vanilla instant pudding
4 eggs
⅔ c. oil
2 c. fruit
1 c. chopped pecans

Spray Bundt pan with Pam. Add cake mixture. Bake at 350° for 55 minutes. May have to put foil over top of cake to keep from browning too much. They say the cake freezes well, but don't freeze the starter!

Agnes Workman—Ninnekah

FRUITCAKE

1 lb. candied pineapple
1 lb. candied cherries
1 lb. pitted dates
1 lb. coconut
1 qt. walnuts
2 qts. pecans

Chop fruit and nuts. Blend with 2 cans of sweetened, condensed milk. Bake at 250° 1 hour in wax paper lined pans.

Gloria Calhoun—Extension Secretary

FRUITCAKE

2 cans coconut
1 lb. pecans
1 lb. dates
1 lb. candied cherries
1 lb. candied pineapple
2 cans Eagle Brand milk

Mix ingredients well. Press into tube pan. Bake 300°, 1½-2 hours.

Irene Auld—Pikes Peak

FRUITCAKE

2 c. hot water
1 c. butter or oleo
2 c. brown sugar
2 c. seeded raisins
1 c. nuts
1 t. cloves
1 t. cinnamon
1 t. nutmeg

Stir all together and boil 2 or 3 minutes. Then let cool. Add 2 t. soda in a little water. Add 3½ c. flour. Bake in slow oven 300°. Test with toothpick. When it comes out clean, cake is done. (Use 9-in. pan; makes 3 layers.)

CARAMEL FOR CAKE

2 c. brown sugar
¾ c. milk or cream
1 T. butter

Mix. Cook over low heat until a small amount dropped into cold water forms a firm ball. Spread between and over cake. Cover top with pecan halves while caramel is warm.

Clara May Wade—Freeman

BISHOP'S RESTAURANT FRUITCAKE

½ lb. real butter
1 c. granulated sugar
5 eggs, well beaten
4 c. pecans, broken (don't chop - they will be too fine)
1 c. yellow candied pineapple, cut-up
¾ lb. red candied cherries
¾ c. flour
½ t. baking powder
2 T. lemon extract
2 T. vanilla extract

Cream butter and sugar. Add eggs (a small amount at a time or mix will be lumpy.)

Dredge pecans, pineapple and cherry pieces in the ¾ c. flour. Reserve flour not needed. (It usually takes all but 1 or 2 T.) Fold fruit and nuts into butter, sugar and egg mixture. Combine baking powder and remainder of ¾ c. flour. Add flour and baking powder to mixture. Add lemon and vanilla extract.

Bake in greased and floured angel food cake pan 30 minutes at 300°; then for 2 hours at 250°. When cake has cooled, place in a container with a tight fitting lid. In center of cake, place a small glass - fill glass with Grand Marnier (an orange flavored liqueur and rum). Refill glass as liqueur evaporates. Age 10 days to 2 weeks.

Vickie Schein—Arcadia

PECAN FRUITCAKE

3 c. sifted all-purpose flour
2 t. baking powder
2 t. ground cinnamon
1 t. salt
½ t. ground nutmeg
½ t. ground allspice
½ t. ground cloves
1 24 oz. pkg. raisins
1 8 oz. pkg. candied red cherries
1 4 oz. pkg. candied green cherries
1 12 oz. pkg. pitted dates, snipped
2 c. pecan halves
1 4 oz. pkg. candied pineapple, chopped
4 eggs
1¾ c. brown sugar
1 c. orange juice
¾ c. butter, melted and cooled
¼ c. molasses

Sift flour, baking powder, cinnamon, salt, nutmeg, allspice and cloves into a large mixing bowl. Add candied fruits, raisins, dates and pecans. Mix till fruits and nuts are well coated. Beat eggs till foamy. Gradually add brown sugar, beating till well combined. Blend in orange juice, butter and molasses. Add to fruit mixture; stir till well combined.

Grease three 8½ x 4½ x 2½-inch loaf pans. Line bottoms of pans with strips of brown paper; grease paper. Turn batter into prepared pans, filling each about ¾ full. Bake at 300° for about 2 hours. Cover all pans with foil after 1 hour. Cool thoroughly; remove from pans. Wrap in plastic wrap. Over-wrap in foil. Stor in refrigerator. Make fruitcakes 3 to 4 weeks ahead for a blended and mellow flavor. Yield: 3 fruitcakes.

Doris M. Schlecht—Ninnekah

DISAPPEARING CHRISTMAS CAKE

3 c. flour
2 c. sugar
1 t. salt
1 t. soda
1 t. cinnamon
3 eggs, beaten
1½ c. Crisco
1½ t. vanilla
8 oz. crushed pineapple
2 c. chopped bananas
2 c. chopped pecans

Combine dry ingredients. Add eggs and Crisco. Stir until moistened. Stir in vanilla, pineapple, bananas and nuts. DO NOT BEAT. Bake at 350° for 25 to 30 minutes in three 9 inch pans or in a 9 inch tube pan for 80 minutes. Serve with whipped topping. This cake is better if it sets a few days; aging improves the taste.

Helen Snedeker—Friend

ELSIE'S FRUITCAKE

1 lb. oleo or butter
3 c. sugar
2 oz. lemon extract
6 eggs, beaten separately
3 T. cooking wine or grape juice
5 c. flour
1 lb. candied pineapple
1 lb. candied cherries
1 lb. pecans
1 lb. white raisins
1 t. soda in 2 T. warm water

Cream butter and sugar. Add lemon flavoring, egg yolks, soda, wine or grape juice and 3 of the 5 c. of flour. Beat with mixer. Dredge fruit and pecans with other 2 c. of flour. Add fruit and flour to above mixture. Mix well. Fold in beaten egg whites last. Cook in 250° oven for 2 hours. Cook in 3 loaf pans.

Jeanette Worden—Ninnekah

LEMON EXTRACT CAKE OR WHITE FRUITCAKE

1 lb. butter
3 oz. lemon extract
2½ c. sugar
6 eggs
4 c. sifted flour
1½ t. baking powder
½ t. salt
½ lb. candied cherries
¼ lb. candied pineapple
¼ lb. white raisins
1 lb. pecans (4 c.)

Cream butter and sugar. Add eggs and beat well. Add extract and blend. Sift the dry ingredients together and add to the creamed mixture. Add fruit and nuts. Pour into 2 greased loaf pans (9 x 5 x 3 inches) and bake in 300° oven for 1½ to 2 hours.

Nancy Johnson—Ninnekah

LEMON AND PECAN FRUITCAKE

1 1 lb. box brown sugar
1 lb. butter
6 egg yolks, beaten
4 c. all purpose flour
1 t. baking powder
¼ t. salt
1 2 oz. bottle lemon extract
4 c. chopped pecans
½ lb. candied pineapple, chopped
½ lb. candied cherries, chopped
6 egg whites, beaten

In large container, cream the sugar and the butter. Add the beaten egg yolks and mix well. Combine the baking powder with ½ of the flour and add the lemon extract. Coat pecans and fruit with the other 2 c. of flour and add to the creamed mixture. Fold in the beaten egg whites, and pour into the greased tube pan. Cover. Refrigerate overnight. Nex day, bake at 250° for 2½ hours or until the cake tests done. Yields 6 to 7 lbs. this is very rich and may serve up to 60 servings.

Hermina Novotony—Rural Neighbors

MAGIC FRUITCAKE

1 lb. coconut
1 8 oz. pkg. red and green candied cherries
1 8 oz. pkg. candied pineapple
2 cans sweetened, condensed milk
2 c. pecans, chopped

Mix all ingredients together. Put into a pan and shape into a loaf. Leave setting out all night. The next morning, bake at 250° for 2 hours.

Muryl Ross—Friend

MY VERY OWN WHITE FRUITCAKE

1 c. shortening
2 sticks margarine
Cream well. Add:
2½ c. sugar
Cream well. Add:
9 egg yolks, beaten
Sift together and add to to mixture:
2½ c. sifted flour
3 T. baking powder
½ t. salt
1 t. cinnamon
½ t. nutmeg
½ t. mace
Add:
1 t. vanilla
1 t. almond extract
Blend well.
9 egg whites, beaten stiff but dry
Fold into above mixture.
1 lb. candied cherries
1 lb. candied pineapple
1 lb. candied fruit mix
1 medium bottle maraschino cherries and juice
2 c. white raisins
1 c. blanched almonds
1 c. English walnuts
2 c. pecans

All fruit and nuts should be chopped and dredged in a small amount of flour. Fold carefully into batter. Bake about 3 hours in slow oven - 225°.

Grace Campbell—Ninnekah

PECAN CAKE

3 c. sugar
1 lb. butter
6-7 eggs, beaten separately
5 c. flour
1 2 oz. bottle lemon extract
1 t. soda, dissolved in a little warm water
½ c. good wine
1 qt. pecans, chopped
1 lb. white raisins
1 pkg. candied cherries
1 pkg. candied pineapple

Mix together the sugar and butter. Add the eggs and extract. Add the flour alternately with the wine and soda. Add the pecans, cherries, raisins and pineapple. Lastly, fold in the stiffly beaten egg whites. Bake at 250° for about 3½ hours, preferably in a greased and floured tube pan.

Irene Auld—Pikes Peak

TEXAS PECAN CAKE

3 c. sugar
3 sticks plus ½ stick margarine or butter
7 eggs, separated
5 c. cake flour (dredge fruit and nuts in additional ½ c. flour)
2 oz. lemon extract
1 t. soda, dissolved in 4 T. warm wine (I use orange juice)
1 qt. pecans, chopped
1 lb. candied pineapple, cut fine
½ lb. candied red cherries, cut fine
½ lb. candied green cherries, cut fine
pecan halves to decorate the top

Cream butter, sugar, egg yolks and lemon extract. Add flour and mix well. Fold in fruit and nuts that have been dredged in flour. Then fold in beaten egg whites. Grease pans and line with brown paper that has been greased. Bake for 2½ hours; then put corn syrup on top and bake 2½ hours more or until done in a 250° oven, with a pan of water under the cake.

Nancy Johnson—Ninnekah

UNBAKED FRUITCAKE

1 lb. graham crackers, rolled fine
½ lb. ginger snaps, rolled fine
½ lb. dates, chopped
¼ lb. figs, chopped
¼ c. candied pineapple
1 lb. raisins
1 lb. red and green gumdrops, chopped
¼ lb. nuts, chopped
½ c. jelly
¾ c. fruit juice (orange, apricot nectar or pineapple)

Mix together thoroughly in a large pan until combined. Mold into containers (loaf or Bundt pans). Cover with foil, or if removed from pan, wrap in foil. This can be stored on the bottom shelf of the refrigerator. You should make this 3 to 4 weeks ahead so the flavors can blend well. Keeps well (if stored cool) for weeks.

Mildred McMeans—Lucile

UNBAKED FRUITCAKE

1⅓ lb. graham crackers, crushed
2 c. pecans, chopped
1 can evaporated milk
½ lb. dates, chopped
18 to 20 small marshmallows
12 candy orange slices, cut
1 1 lb. pkg. mixed candied fruit
1 lb. raisins

Heat milk and marshmallows in double boiler until melted. Add graham cracker crumbs, fruits and nuts, mixing well. Put in loaf pan and refrigerate.

Carolyn Spradlin—Pioneer

UNCOOKED FRUITCAKE

½ lb. butter
48 large marshmallows

Put in the top of a double boiler. Melt together. Add a small bottle of maraschino cherries to this mixture.

1 box graham crackers, finely crushed
1 pkg. pitted dates
2 c. broken nuts
1 lb. raisins
1 pkg. gum drops or orange slices

Mix in a large mixing bowl.

Pour marshmallow mixture over the above ingredients and mix thoroughly with hands. Pack in greased forms and allow to stand 24 hours before serving.

Keeps well in the refrigerator, wrapped in wax paper.

Betty Steed—Freeman

ALASKAN BAKELESS CAKE

½ c. butter
½ c. sugar
3 egg yolks
1 small can crushed pineapple
1 c. broken pecans
¾ lb. vanilla wafers

Cream butter and sugar. Beat egg yolks until thick and pale lemon color. Add to butter-sugar mixture. Add pecans and crushed pineapple. Mix well. Crush vanilla wafers. Press a layer of the crushed wafers on bottom of buttered loaf pan. Pour in a layer of pineapple mixture, a layer of wafer crumbs and so on, until all ingredients are used. Chill overnight in refrigerator.

Imogene Fields—Meridian

GRAHAM CRACKER CAKE

1 16 oz. box graham crackers
2 t. baking powder
1 c. undiluted evaporated milk
2 sticks butter or margarine
2 c. sugar
4 eggs
1 t. vanilla
1 c. chopped pecans
1 3½ oz. can coconut

Crumble crackers; add baking powder. Mix well, and add milk. Set aside. Cream butter and sugar. Add eggs one at a time. Combine with cracker mixture. Stir in vanilla, pecans and coconut. Bake in greased 9 x 13 x 2 inch pan at 350° for 50 minutes or until done.

PINEAPPLE FILLING

1 c. sugar
4 t. flour or cornstarch
1 20 oz. can crushed pineapple

Combine sugar and flour. Add pineapple and cook until thick (about 10 minutes. Spread over cake in pan and cut into squares. Yield: 12 to 15 servings.

Alice Terry—Lucile

GUMDROP CAKE

3 c. sifted cake flour
1 t. soda
1 t. salt
1 t. cinnamon
1 c. shortening
1 c. brown sugar
2 eggs, well beaten
1 c. sweetened applesauce
2 c. seedless raisins
1 lb. gumdrops (assorted, but no black ones), cut into pieces with scissors

Sift flour, soda, salt and cinnamon together 3 times. Cream shortening and sugar until fluffy. Add eggs and beat thoroughly. Add 1 c. dry ingredients and blend; add applesauce, raisins and remaining dry ingredients. Mix thoroughly. Mix in gumdrops. Turn into tube pan lined with greased paper. Bake in slow oven (300°F.) 2 to 2½ hours. Makes one 9-inch cake. Serves 16.

Myra Graves—Slaton

HARD TIME CAKE

This cake has been called: "Boiled Cake," "Poor Man's," "Butterless, Milkless, Eggless," "Hoover," "Canadian," "Cowboy," "Missionary," "Depression," "Lunchbox," "Red Cross," or "World War I Cake."

2 c. brown sugar
2 c. hot water
2 t. lard (I use vegetable shortening)
1 pkg. raisins
1 t. salt
1 t. cinnamon
1 t. cloves

Mix together. Boil for five minutes after the mixture begins to bubble. When this mixture is cold (and I was warned to make sure it was cold), add 3 c. flour and 1 t. soda dissolved in hot water (use just a couple of teaspoonfuls). Bake in a greased tube pan for about one hour at 350°F. to 375°F. It is a heavy, dark cake and the glorious thing about it is that you can mix it all in one pan.

Ila Cooper—Slaton

HAWAIIAN CAKE

1 16 oz. can crushed pineapple
1 yellow (pudding) cake mix
1 c. pineapple juice
3 eggs
¼ oil
¾ c. coconut
¾ c. nuts, chopped
½ c. butter

Drain pineapple. Dry and reserve 1 c. juice. Mix together cake mix, juice, oil and eggs. Beat well.

Grease and flour tube cake pan. Mix coconut, nuts and butter. Spread in bottom of pan. Pour cake batter on this. Sprinkle well drained pineapple over top using fork. Lightly mix in top of cake.

Bake 350° for 40 to 45 minutes. Let cool 10 minutes and turn out.

Mary Giles—Meridian

HAWAIIAN DREAM CAKE

1 Duncan Hines yellow butter recipe cake mix
½ c. cooking oil
1 stick oleo
4 eggs
1 can mandarin orange slices (don't drain off juice)

Combine all ingredients in mixing bowl and beat until well blended. Pour into greased cake pan (1 sheet pan or 3 layer pans). Bake at 350° for 25 minutes or until done.

TOPPING

1 reg. size box vanilla instalt pudding mix
1 large can crushed pineapple (don't drain off juice)
½ c. powdered sugar (optional)
1 c. shredded coconut
1 8 oz. pkg. Cool Whip

Mix pudding and pineapple together and let stand a few minutes. Blend in sugar and coconut. Fold in Cool Whip. Spread on cooled cake. Store in refrigerator.

Martha Spoon—Winter Creek

HERMAN CAKE

Starter:
- 2 c. flour
- 3 t. sugar
- 1 t. salt
- 1 pkg. active dry yeast
- 2 c. warm water

"Feed":
- 1 c. flour
- 1 c. milk
- ½ c. sugar

Mix 2 c. flour, 3 T. sugar, 1 t. salt and 1 pkg. dry yeast into a large bowl. Gradually stir in 2 c. warm water (105° to 115°). Cover with a towel and place in a warm place for three days - until it is bubbly and smells yeasty. During this time, stir the Starter two or three times every day. Herman is now ready to use or cover loosely and refrigerate where it will keep without replenishing for 14 days. "Feed" Herman only after using some, by mixing into the remaining starter 1 c. flour, 1 c. milk, and ½ c. sugar. To keep Herman longer than 14 days before using, store in freezer.

Cake:
- 1 c. flour
- ½ c. sugar
- 1 t. baking powder
- ¼ t. baking soda
- ¼ t. salt
- 1 c. Herman Starter
- ⅓ c. oil
- 1 egg
- ½ c. raisins
- ¼ c. chopped nuts

Topping:
- ½ c. brown sugar
- ½ c. chopped nuts

Stir together flour, sugar, baking powder, baking soda, salt, Herman Starter, oil, egg, raisins and nuts. Mix well, but don't beat. Spread in a greased and floured 8-inch square pan. Sprinkle with a mixture of ½ c. brown sugar, 2 T. butter and ½ c. chopped nuts. Bake at 350° for 30 minutes.

Gerry Newton—Alex

HOOGIE GOOGIE CAKE

- 2 c. boiling water
- ½ lb. pitted dates, chopped
- 1 t. soda

Mix above, stirring well. Cool to room temperature. Grease and flour 9 x 13 x 2-inch pan.

Into large mixing bowl, put:
- 3 c. flour
- 2 t. baking powder
- ¾ c. oil
- 1 t. vanilla
- 1½ c. sugar
- ½ t. salt
- 2 eggs

Pour cold date mixture into the above ingredients; mix well. Pour into prepared pan. Sprinkle with 1 c. chocolate chips and 1 c. chopped nuts. Bake in a 350°F. oven for 55 to 60 minutes. Set on rack to cool.

Onnie Roy—Slaton

HUMMINGBIRD CAKE

- 3 c. flour
- 1 t. sugar
- 1 t. cinnamon
- ½ t. salt

Sift all ingredients together. Add:
- 1 8 oz. can pineapple, drained
- 1½ t. vanilla
- 3 eggs
- 2 c. sugar
- 2 diced bananas
- 1½ c. oil
- 1 c. chopped pecans
- 1 c. coconut

Mix with large wooden spoon or by hand. Do not use electric mixer. Cook in Bundt pan at 350°F. for 65 minutes or until done. Take part of the pineapple juice and mix with powdered sugar for a glaze; put on warm cake.

Icy Tabler—Slaton

HUMMINGBIRD CAKE OR DR. BIRD CAKE

- 3 c. flour
- 2 c. sugar
- 1 t. salt
- 1 t. soda
- 1 t. cinnamon
- 3 eggs, beaten
- 1½ c. salad oil
- 1½ t. vanilla
- 1 8-oz. can crushed pineapple, undrained
- 1 c. coconut (optional)
- 2 c. chopped nuts, divided
- 2 c. chopped bananas

Combine dry ingredients in a large bowl. Add eggs and oil, mixing well. Stir in vanilla, pineapple, coconut, 1 c. nuts and bananas. Spoon into 3 well-greased and floured 9" pans. Bake at 350° for 30 minutes. Cool in pans 10 minutes before removing from pans. Cool completely. This can also be baked in a greased and floured tube or Bundt pan, for 1 hour & 20 minutes, in preheated oven at 350°.

(Continued Next Page)

CREAM CHEESE FROSTING

1 8 oz. pkg. cream cheese
½ c. margarine
1 16 oz. pkg. powdered sugar
1 t. vanilla

Combine softened cream cheese and margarine until smooth. Add powdered sugar and vanilla, beating until light and fluffy. Spread over layers, side and top of cake. Sprinkle 1 c. chopped nuts on top of cake. You will only need about ½ recipe of frosting for the tube or Bundt cake. It is also good plain.

Jeanette Worden—Ninnekah

ITALIAN CREAM CAKE

2 c. sugar
1 stick margarine
½ c. shortening

Cream together until fluffy.

Then add 5 egg yolks one at a time while beating. Add 1 t. soda to 2 c. flour. Add flour mixture alternately with 1 c. buttermilk. Add 1 c. flaked coconut and 1 c. pecans. Beat 5 egg whites until stiff and fold in. Bake in three 9" pans in 350° oven for 25 minutes. Do not overcook.

ICING

1 8 oz. pkg. cream cheese
1 stick margarine
1 lb. powdered sugar

Helen Snedeker—Friend

ITALIAN CREAM CAKE

1 stick margarine
½ c. vegetable shortening
2 c. sugar
5 egg yolks
2 c. flour
1 t. soda
1 c. buttermilk
1 t. vanilla extract
1 small can coconut
1 c. chopped nuts
5 egg whites, stiffly beaten

Cream margarine and shortening; add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine flour and add to creamed mixture alternately with buttermilk. Stir in vanilla extract. Add coconut and nuts. Fold in egg whites. Pour batter into 3 greased and floured 8-inch cake pans. Bake at 350° for 25 minutes or until cake tests done; cool. Frost with cream cheese frosting.

CREAM CHEESE FROSTING

1 8 oz. pkg. softened cream cheese
½ stick margarine
1 box powdered sugar
1 t. vanilla extract
1 c. chopped pecans

Beat cream cheese and margarine until smooth; add sugar and mix well. Add vanilla and beat until smooth; spread on cake. Sprinkle top with pecans.

Jeanette Worden—Ninnekah
Anna Mae Milliken—Happy Home

CREAM COCONUT CAKE

½ c. oleo
½ c. shortening
2 c. sugar
5 egg yolks
5 egg whites, beaten stiff
1 t. vanilla
1 c. buttermilk
1 t. soda
2 c. flour
3½ oz. flaked coconut
1 c. chopped nuts

Cream shortening and margarine; add sugar; beat. Add egg yolks; beat well. Sift flour and soda; add to creamed mixture, alternating with milk. Stir in vanilla, coconut and nuts. Fold in egg whites. Place batter in 3 floured 9 in. pans. Bake 30 min. or until done.

CREAM FROSTING

½ c. margarine
8 oz. cream cheese
2 c. powdered sugar
1 t. vanilla
1 c. chopped nuts

Cream cheese and margarine. Add powdered sugar; beat well. Add vanilla and nuts. Frost cake when cool.

Anna Mae Milliken—Happy Home

HOUSEHOLD HINTS

When I boil a roast, the water will bubble or spray from the edges of the pan and lid. So to solve the problem, I found that by simply placing a toothpick between the edges, the lid and pan will stop. This still allows you to maintain your level of cooking heat without the problem of a messy stove.

Neva Meiwes—Hazel Dell

IRON SKILLETS

Use commercial oven cleaner for the outside of the pan—let it stand for several hours and wipe off grime. Rub oil inside the pan to season it.

DONNA'S RAVE REVIEWS COCONUT CAKE

1 pkg. (2-layer size) yellow cake mix
1 pkg. (4-serving size) vanilla flavor instant pudding
1⅓ c. water
4 eggs
¼ c. oil
2 c. flaked coconut
1 c. chopped walnuts or pecans

Blend cake mix, pudding mix, water, eggs and oil in large mixer bowl. Beat at medium speed of electric mixer 4 minutes. Stir in coconut and walnuts. Pour into 3 greased and floured 9-inch layer pans. Bake at 350° for 35 minutes. Cool in pans 15 minutes; remove and cool on rack. Fill and top with Coconut Cream Cheese Frosting. (Can bake in Bundt pan.)

COCONUT CREAM CHEESE FROSTING

4 T. butter or margarine
2 c. flaked coconut
1 8 oz. pkg. cream cheese
2 t. milk
3½ c. sifted confectioner's sugar
½ t. vanilla

Melt 2 T. butter in skillet. Add coconut; stir constantly over low heat until golden brown. Spread on paper towel to cool.

Cream 2 T. butter with cream cheese. (Cream cheese should be room temperature and soft.) Add milk; beat in sugar gradually. Blend in vanilla; stir in 1¾ c. of the coconut. Spread on tops of cake layers. Stack and sprinkle with remaining coconut.

I do add finely chopped pecans to this mixture, although it will make it somewhat harder to spread evenly.

Jeanette Worden—Ninnekah

JESSIE'S CAKE

4 eggs
2 c. sugar
1 c. shortening
1 c. milk
½ t. salt
2 t. baking powder
2 c. flour
1 t. vanilla

Separate yolks and whites. Beat yolks until lemon colored. Add sugar and shortening. Cream well. Sift flour, salt and baking powder together; add alternately with milk. Beat whites until stiff; fold into batter. Cook in tube pan at 375° for 1 hour.

Jessie Compton—Freeman

LAZY DAISY CAKE

1 c. sugar
2 eggs
1 T. butter
½ c. milk
1 c. flour
1 t. vanilla
¼ t. salt
1 t. baking powder

Beat eggs and add sugar. Melt butter in the milk and alternately with the flour. Add the baking powder. Beat for 2 or 3 minutes. Add vanilla and bake in an 8 x 8 greased and floured pan for 30 minutes at 375°.

ICING

5 T. butter, melted
¾ c. brown sugar
4 T. cream
½ c. coconut
½ c. pecan halves (optional)

Combine all ingredients and bring to a boil. Spread on top of cake and place under broiler for a few minutes until it bubbles up and turns a golden brown.

Genny Newton—Meridian

LEMON CAKE

1 box lemon cake mix
1 box lemon jello
4 eggs
¾ c. water
¾ c. Crisco oil

Pour cake mix and jello in mixing bowl. Add the rest of the ingredients. Bake in a 9 x 13 pan and bake 35 to 40 minutes at 350°. While the cake is still warm, punch holes in it. Then add the frosting.

FROSTING

1 box powdered sugar
juice from 4 lemons
1 T. grated lemon peel

Mix all of the ingredients together and spread over warm cake.

Ruby Keim—Pioneer

LEMON BUTTERMILK CAKE

1½ c. shortening
2½ c. sugar
4 eggs
¼ t. salt
3½ c. sifted flour
1 c. buttermilk
½ t. soda
1 T. hot water
1 T. lemon extract
½ t. vanilla extract

Cream shortening and sugar. Add eggs one at a time and beat well. Mix soda in hot water. Add to buttermilk. Add buttermilk to sugar mixture. Mix well. Add flour, salt and extract; mix well. Bake in greased and floured tube pan at 325° for 1 hour and 15-20 minutes.

(Continued Next Page)

GLAZE

1 c. sugar
juice of 2 lemons
2 T. water

Bring this to a boil. Remove from fire and cool slightly. Pour part of this over cake and let it soak in. Then pour remainder over cake.

Judy Fitch—Ninnekah

ELSIE'S LEMON CAKE

1 lemon cake mix
1 pkg. lemon jello
4 eggs
¾ c. oil
¾ c. apricot nectar
1 t. lemon juice

Mix and beat 4 minutes. Bake for 35-40 minutes in 325° oven.

ICING

juice and rind of 2 lemons
1¼ c. powdered sugar

Mix and spoon over cake while hot.

Jeanette Worden—Ninnekah

SPECIAL LEMON CAKE

1 pkg. yellow cake mix
1 pkg. lemon jello
¾ c. oil
¾ c. water
4 eggs

Preheat oven to 325°. In a mixing bowl, mix the cake mix, jello, oil and water. Add the eggs. Pour into a greased and floured tube pan or 9 x 13-in. pan. Bake for 35 minutes or until golden brown. While hot, ice with the following:

ICING

1 c. confectioner's sugar
juice of 1 lemon
⅓ c. butter

Cream butter and confectioner's sugar. Add the lemon juice and enough water to make a thin icing. With a fork, poke holes in hot cake and pour icing on cake.

Polly Keim—Pioneer

LUCILLE'S HOT MILK CAKE

4 eggs
2 c. sugar
2 c. flour
2 t. baking powder
1 c. sweet milk
1 T. butter
1 t. vanilla

Beat eggs until light. Add sugar. Beat well; add flour and baking powder sifted together. Add butter to milk and heat until butter is melted. Add this to batter. Add vanilla. Bake in loaf pan at 350°. Bake until nearly done, so cake won't fall. Put on icing.

ICING

⅓ c. sweet cream
⅔ c. brown sugar
½ c. coconut

Return to oven until icing is set and coconut is browned.

Jeanette Worden—Ninnekah

LUCILLE'S YUM YUM CAKE

2 c. flour
2 c. sugar
2 eggs
2 t. soda
1 large can pineapple
1 t. salt

Bake 30-35 min. in 350° oven.

ICING

1 c. sugar
1 stick oleo
1 small can Milnot (or ⅔ c.)
3 T. flour
pinch salt

Cook until thick. Add:

1 c. pecans
1 c. coconut
1 t. vanilla

Pour over cake while hot.

Jeanette Worden—Ninnekah

MABLE CAKE

1 3½ oz. can flake coconut
¾ c. chopped pecans
3 c. flour
1½ t. soda
1½ t. cinnamon
1 t. salt
2 c. sugar
½ c. quartered cherries
4 eggs, beaten
1 c. cooking oil
1½ t. vanilla
1 8¾ oz. can crushed pineapple
2 large bananas, mashed

Grease and flour bottom of a large 10 inch tube pan. Sprinkle nuts and coconut to coat the bottom of the pan. Save some of the coconut for the batter. Sift together flour, soda, cinnamon, salt and sugar. Stir in the cherries and remaining coconut. Make a well in the flour; add eggs, oil, vanilla, pineapple and the bananas. Mix well. Pour in the pan and bake at 350° for 1 hour and 20 min. or until done.

Irma Ragsdale—Friendly Mound

MINNIE'S JAPANESE CAKE

4 egg whites, beaten stiff
½ c. shortening
1 c. sugar
½ c. milk
1½ c. flour
1½ t. baking powder
1 c. chopped nuts
1 t. vanilla

Cream shortening and sugar. Sift flour and baking powder together. Add to sugar mixture alternately with milk. Add vanilla and nuts. Mix well and fold in beaten egg whites. Pour into 2 greased cake pans. Cook at 350° for 25 or 30 minutes.

DARK PART

4 egg yolks
1 c. sugar
½ c. shortening
½ c. milk
1½ c. flour
1½ t. baking powder
1 small c. raisins or chopped dates
1 t. cinnamon
1 t. cloves
1 t. allspice

Mix as above and pour into 2 greased pans.

ICING

juice of 2 lemons
2 oranges, cut in small pieces
2 c. sugar
3 T. flour
1 c. water

Boil until thick; cool and add 2 c. coconut. Ice a dark layer first, alternating the other layers. This is a rich cake and keeps well. Yields 20 servings.

Tommye Wright—Slaton

MOUNTAIN DEW CAKE

1 pkg. orange cake mix
1 large pkg. coconut cream instant pudding mix

Mix the above ingredients together and add:

⅔ c. salad oil
4 eggs, beaten
1 10 oz. bottle Mountain Dew

Mix well and pour into a greased 13 x 9-in. pan. Bake for 30-35 minutes in a 350° oven.

TOPPING

1 medium can crushed pineapple
1 c. sugar
1 stick butter
3 T. flour

Boil in a double boiler until thick, and spread on the top of the cake after it cools.

Pamela Williams—Ninnekah

MOUNTAIN DEW CAKE

1 box orange cake mix
1 pkg. coconut cream instant pudding mix
⅔ c. oil
1 10 oz. bottle Mountain Dew soft drink
4 eggs

Preheat oven to 350°. Mix dry cake mix and dry pudding mix. Add oil and Mountain Dew. Beat in eggs, one at a time. Beat on medium speed 4 minutes. Bake in greased and floured 9 by 13 inch pan for 35 minutes. Add topping while hot.

TOPPING

1 c. sugar
2 T. all-purpose flour
½ c. butter
1 8 oz. can crushed pineapple, undrained
1 c. flaked coconut
½ c. finely chopped nuts

Mix sugar with flour. Cook in saucepan with butter and pineapple until slightly thickened. Stir in coconut and nuts. Spread on hot cake.

Gerry Newton—Alex

NACOGOCHES CAKE

1 stick butter
4 T. cocoa
2 c. flour
½ c. buttermilk
1 t. salt
1 t. vanilla
½ c. Crisco
1 c. water (boiling hot)
2 c. sugar
2 eggs
1 t. soda

Mix butter, Crisco, cocoa and boiling water. Pour the boiling mixture into the mixed sugar and flour. Add buttermilk, eggs, salt, soda and vanilla. Bake in 400° oven for 20 to 25 minutes in 9 x 13-in loaf pan.

ICING FOR NACOGOCHES CAKE

4 T. cocoa
1 stick butter
6 T. milk
1 t. vanilla

Bring this to a boil. Add:

1 c. chopped nuts
1 lb. powdered sugar

Spread on cake while hot.

Alice Terry—Lucile

ELECTRIC CAN OPENER

Run a paper towl through the cutter to clean the blades.

OATMEAL CAKE

1¼ c. boiling water
1 c. oats
1 stick margarine
Let stand 20 minutes.
1 c. brown sugar, firmly packed
1 c. white sugar
2 eggs
1 t. soda
½ t. salt
¾ t. cinnamon
¾ t. nutmeg
1 t. vanilla
1½ c. flour
raisins or nuts (optional)

Pour into a greased 9 x 13 inch pan and bake in a 350°F. oven for 55 minutes.

ICING

¼ c. margarine, melted
1 c. sugar
1 c. Milnot
1 c. coconut
1 c. pecans, chopped
1 t. vanilla

Combine and cook until thickened. Pour over hot cake. Put under broiler unit until brown. Makes 12 servings.

Ruby Brewer—Slaton

OATMEAL CAKE

1 stick oleo
1 c. quick cooking oats
1¼ c.boiling water

Put into bowl. Stir and let stand 20 minutes. In separate bowl, mix:

1 c. brown sugar
1 c. white sugar
1⅓ c. flour
1 t. nutmeg
1 t. cinnamon
1 t. soda
2 eggs
pinch of salt

Mix oatmeal mixture to this. Stir good and put in greased and floured pan (13 x 9 x 2-inch). Bake at 350° for 35-40 minutes.

ICING

1 c. sugar
1 stick oleo
½ c. Milnot
2 t. vanilla
1 c. coconut
1 c. chopped pecans

When cake is done, put this on top and put it under broiler until brown as you like it.

Jessie Compton—Freeman

OATMEAL CAKE

1½ c. hot water
1 c. oats
1 c. brown sugar
1 c. white sugar
1 c. oil
2 eggs
1⅓ c. flour, sifted
1 t. cinnamon
1 t. soda

Pour the hot water over the oats and set aside. Mix together the other ingredients in order given and then mix in the oats. Pour into a greased and floured 9 x 13 in. pan and bake 35 minutes at 350°.

ICING

1 stick oleo
¾ c. brown sugar
1 T. milk

Mix the above ingredients in a saucepan and bring to a boil. Boil 1 minute. Add 1 can coconut. While cake is hot, spread icing over cake and place cake under broiler until brown, about 5 minutes.

Odessa Copeland—Ninnekah

OATMEAL CAKE

1 c. quick oats
1¼ c. boiling water
Let stand for 20 minutes.
Sift together:
1⅓ c. flour
1 t. nutmeg
1 t. cinnamon
1 t. soda
Cream together:
1 c. sugar
1 c. brown sugar
1 stick oleo
2 eggs
1 t. vanilla

Add the sifted ingredients alternately with oatmeal to the creamed ingredients. Pour into 9" x 13" pan and bake in 350° oven.

ICING

¾ c. oleo
⅔ c. Milnot (small can)
¾ c. brown or white sugar
Boil for 3 or 4 minutes. Add:
1 t. vanilla
1 c. chopped nuts
1 c. coconut

Pour on cake while hot.

Barbara Mitchusson—Washita Valley

OATMEAL CAKE

1¼ c. boiling water
1 c. oatmeal
Mix and set aside.
1 c. brown sugar
1 c. white sugar
½ c. shortening
1⅓ c. flour
2 eggs
1 t. soda
1 t. salt
1 t. vanilla
1 c. chopped nuts

Combine the above ingredients and add the oatmeal mixture. Mix well. Bake in greased and floured cake pan (9" x 13" x 2") at 350° for 35 minutes.

ICING FOR OATMEAL CAKE

¼ c. cream
6 T. oleo
½ c. brown sugar
½ c. coconut

Stir all together over low heat until butter is melted. Spread over cake and place under broiler for a very few minutes, or until it begins to bubble.

Grace Rowe—Arcadia

OATMEAL CAKE AND TOPPING

1¼ c. boiling water
1 c. quick cooking oats

Pour boiling water over oats and let stand 20 minutes. Do not drain.

1 stick oleo or ½ c. shortening
1 c. white sugar
1 c. brown sugar

Cream oleo with sugar. Combine with oat mixture.

2 eggs

Add to above and mix well. Add dry ingredients:

1⅓ c. flour
1 t. soda
1 t. baking powder
1 t. cinnamon
½ t. salt

Bake in greased and floured 9" x 13" pan at 350° for 35-40 minutes.

TOPPING

1 stick oleo
1 c. brown sugar
1 small can evaporated milk
1 can flaked coconut
½ c. chopped nuts

Melt oleo. Add other ingredients in order listed. Mix well. Pour over cake and put under broiler until bubbly.

Othala Estes—Friend

LAZY DAISY OATMEAL CAKE

2½ c. boiling water
2 c. oats
1 c. softened oleo
2 c. granulated sugar
2 c. firmly packed brown sugar
2 t. vanilla
4 eggs
3 c. flour
2 t. baking soda
1 t. salt
1½ t. cinnamon
½ t. nutmeg

In bowl, pour boiling water over the oats and let stnad for 20 minutes. Beat oleo until creamy, gradually adding the sugars. Beat until fluffy. Blend in the vanilla and eggs; add oat mixture and mix well. Sift together flour, soda, salt, cinnamon and nutmeg. Add this to the creamed mixture and mix well. Pour batter into a well greased and floured 9½" x 12" cake pan. Bake at 350° for 50 to 55 minutes. Do not remove from the pan.

FROSTING

½ c. oleo
1 c. packed brown sugar
6 T. Half and Half
⅔ c. shredded coconut

Combine all ingredients and spread over the cake. Place under the broiler until frosting becomes bubbly. Cake may be served warm.

Sue Gilliam—Friend

LEMON BANANA OATMEAL CAKE

3 medium bananas
1 c. oatmeal (uncooked, 3 min. oats)
1 T. lemon juice
½ c. oleo
1 c.sugar
1 c. brown sugar, firmly packed
1 t. vanilla
2 eggs
1½ c. flour
1 t. soda
½ t. salt
1 t. cinnamon

Mash bananas and add to oatmeal and lemon juice. Let stand while preparing other ingredients. Cream oleo and sugar; add vanilla and eggs. Mix well. Sift dry ingredients together and add to sugar mixture. Blend in banana mix. Place in a large greased and floured baking dish and bake at 325° about 35-40 minutes or until done.

2 T. oleo
¾ c. brown sugar
¼ c. plus 2 T. evaporated milk
½ c. coconut

Mix. Pour this over cake and bake about 5 more minutes.

Percilla Lamar—Freeman

ORANGE CRUNCH CAKE

Crunch Layer:
- 1 c. graham cracker crumbs
- ½ c. brown sugar, firmly packed
- ½ c. walnuts, chopped
- ½ c. butter, melted

Cake:
- 1 pkg. yellow cake mix
- ½ c. water
- ½ c. orange juice
- ⅓ c. oil
- 3 eggs
- 2 T. grated orange peel

FROSTING
- 1 can ready-to-spread vanilla frosting
- 1 c. frozen whipped topping, thawed
- 3 T. grated orange peel
- 1 t. grated lemon peel
- 1 11 oz. can mandarin oranges, drained, OR 1 orange, sectioned and drained

Heat oven to 350°. Grease and flour two 9-inch round cake pans. In small bowl, combine crunch layer ingredients until crumbly. Press half of crunch mixture into each prepared pan. In large bowl, blend cake ingredients at low speed until moistened. Beat 2 minutes at high speed. Pour batter evenly over crunch layer. Baket at 350° for 35 minutes. Cool 10 minutes; remove from pans. Cool completely.

In small bowl, beat frosting until fluffy. Add whipped topping and continue beating until light and fluffy. Fold in grated orange and lemon peel. Place one layer, crunch-side up, on serving plate. Spread with ¼ of frosting. Top with remaining layer, crunch-side up. Spread top and sides with remaining frosting. Arrange orange sections on top. Store in refrigerator. Makes 16 servings.

Gerry Newton—Alex

ORANGE DATE CAKE

- 1 c. margarine
- 2 c. sugar
- 4 eggs
- 1 t. soda
- 1⅛ c. buttermilk
- 4 c. flour
- 2 t. orange rind
- 2 c. chopped dates
- 1 c. chopped nuts
- icing

In mixing bowl, cream margarine and sugar together. Add eggs, one at a time, beating well after each addition. Combine soda and buttermilk and add to sugar mixture. Add flour, 1 c. at a time, mixing well after each addition. Stir in remaining ingredients. Bake 1 hour and 30 minutes, in a greased tube pan, in a preheated 325°F. oven - until cake splits open and is light brown on top.

ICING FOR ORANGE DATE CAKE
- 1 c. orange juice
- 2 c. sugar
- 2 t. grated orange rind

While cake is baking, mix together ingredients for icing. When cake is done, pour sugar mixture over hot cake and let stand until liquid is absorbed.

"This cake is very good baked a few days before serving. Store in an airtight container."

Myra Graves—Slaton

MANDARIN ORANGE CAKE

- 1 egg
- 1 c. sugar
- 1 t. soda
- 1 t. vanilla
- 1 can mandarin oranges, drained
- 1 c. flour
- ½ c. nuts
- ½ c. brown sugar
- 3 T. milk
- 3 T. butter
- 1 t. salt

Combine eggs, sugar, soda, vanilla, oranges and flour. Mix for 3 minutes. Add nuts and salt. Mix well. pour into an 8 x 8-inch greased and floured pan. Bake at 350° for 30-35 minutes. Boil the following mixture together and pour over cooled cake: the sugar, milk and butter.

Greta Lawson—Ninnekah

PEACH CAKE

- 3 eggs, well beaten
- 1¾ c. sugar
- 1 c. oil
- 2 c. flour
- 1 t. soda
- 1 t. salt
- 1 t. cinnamon
- 2 c. sliced peaches
- ½ c. chopped nuts

Mix well by hand. Pour in greased and floured 13" x 9" pan. Bake at 375° for 50 minutes.

Janice Meeks—Arcadia

PEAR CAKE

1½ c. oil
2 c. sugar
3 eggs
1 t. vanilla

Cream together. Then add:

3 c. flour
1 t. salt
1 t. cinnamon
2 t. soda

Sift together. Add to first mixture, along with 2 c. chopped pears (canned) and 1 c. nuts. Pour into greased Bundt pan. Bake 1 hour & 15 minutes in 325° oven.

Jessie Compton—Freeman

OLD TIME PEAR CAKE

1 c. sugar
1 egg
1 t. soda
1 t. cinnamon
1 c. raisins
2 c. pears, diced
1 c. flour
½ c. nuts

Sprinkle sugar over pears and let set until juicy. Stir in other ingredients until well blended. Pour in 9" square pan. Bake 30 minutes in 375° oven. 181 calories per serving.

Othala Estes—Friend

PINEAPPLE CAKE

2 c. flour
1½ c. sugar
1 16 oz. can crushed pineapple
2 t. soda
1 c. pecans, chopped

Mix all together in a large bowl. Bake in a greased sheet cake pan for 25 to 30 minutes at 350°.

FROSTING

1 small (6 oz.) can milk
¾ c. sugar
1 stick butter

Mix all into a saucepan and bring to a boil for 3 minutes. Put on the cake while it is hot.

Mary Jo Bird—Bridgecreek

PINEAPPLE CAKE

1½ c. sugar
½ stick oleo
1 t. soda
1 medium size can crushed pineapple
2 c. flour
½ t. salt
2 eggs

Mix all together and pour in a greased pan. Sprinkle with coconut. Bake at 350° for 30 minutes.

ICING

½ c. brown sugar
1 stick oleo
1 c. evaporated milk
¾ c. sugar
½ t. vanilla
nuts

Mix well and pour over hot cake.

Shirley Ketchum—Alex

PINEAPPLE CAKE

1 c. sugar
1 c. flour
2 t. soda
1 t. vanilla
1 2½ oz. can crushed pineapple, juice and all

Mix and bake at 350° for 30-40 minutes or until brown.

TOPPING

¾ c. sugar
1 cube oleo
1 small can evaporated milk

Bring to boil and boil 3 minutes. Pour over hot cake.

Betty Steed—Freeman

PINEAPPLE ORANGE CAKE

1 Duncan Hines yellow cake mix
1 6 oz. can mandarin oranges with juice
4 eggs
½ c. cooking oil

Mix all ingredients together. Beat for 2 minutes. Pour into 2 layer pans. Bake 25 to 30 minutes at 350°.

ICING

1 16 oz. can crushed pineapple with juice
1 small pkg. vanilla instant pudding

Beat by hand. Add 8 oz. Cool Whip. Mix well. Frost cake with this mixture. Makes 16 large servings.

Jetta Doyle—Freeman

PINEAPPLE OR STRAWBERRY CAKE

1 box Duncan Hines cake mix - either strawberry or pineapple

Use instructions on box, except where it calls for water, use ¾ c. milk and ½ c. pineapple or strawberries. Mix and bake.

ICING

1 can pineapple OR
1 pkg. strawberries

Mix with vanilla instant pudding. Add a little water. Beat well and add ½ c. powdered sugar, then fold in Cool Whip. Spread on cake. Store in ice box.

Martha Spoon—Winter Creek

PINEAPPLE UPSIDE DOWN CAKE

Stir together:

1½ c. sifted cake flour
1 c. sugar
1½ t. baking powder
½ t. salt

Add:

⅓ c. soft shortening
⅔ c. milk
1 t. vanilla
½ t. lemon flavoring, if desired

Beat 2 minutes. Then add 1 egg. Beat 2 more minutes.

Melt ⅓ c. butter in heavy 10" skillet or 9" square pan. Sprinkle ¾ c. brown sugar evenly over butter. Arrange drained pineapple in attractive pattern on butter-sugar coating. Decorate with pecan halves and cherries. Pour batter over fruit. Bake 40 to 50 min. at 350°F., or until toothpick stuck into center of cake comes out clean. Immediately turn pan upside down. Serve warm with whipped cream. Serves 6-8.

Mabel Parrish—Arcadia

PINEAPPLE UPSIDE DOWN CAKE

½ c. butter
1 c. brown sugar
1 can sliced pineapple
3 eggs, separated
1 c. sugar
5 T. pineapple juice
1 c. flour
1 t. baking powder

Melt butter; add brown sugar and heat. Spread evenly into an oblong pan. Place pineapple slices over butter, covering bottom of pan. Place half circles all around sides. Beat egg yolks; add sugar and juice. Sift together flour and baking powder. Fold in stiffly beaten egg whites. Pour batter over pineapple and bake at 350° for 45 minutes to 1 hour. Cool slightly and invert.

Carolyn Spradlin—Pioneer

BURNT FOOD IN PAN

Boil water in the pan to loosen food. Or sprinkle baking soda generously over the burned food and moisten with water. Let it stand for a few hours.

CLEANING UP BROKEN GLASS

Sweep large pieces into a dustpan, pick up slivers with a damp paper towel.

SWEET LEI LANI PINEAPPLE CAKE

1 8½ oz. can crushed pineapple, undrained
⅓ c. water
½ t. vanilla flavoring
3 eggs, separated
1 c. sugar
2½ c. sifted cake flour
2 t. baking powder
½ t. soda
½ t. salt
½ c. shortening

Combine pineapple, water and vanilla. Beat egg whites, gradually adding ¼ c. sugar, until stiff peaks form. Sift flour with baking powder, soda and salt. Cream shortening and remaining sugar; beat in egg yolks. Add sifted dry ingredients alternately with pineapple mixture to creamed mixture. Pour into 2 greased and floured 9 inch layer cake pans. Bake at 350° for 30 to 35 minutes. Cool; split layers.

PINEAPPLE LEI LANI CREAM

1½ c. heavy cream
¼ c. powdered sugar, sifted
1 13½ oz. can crushed pineapple, drained
2 T. rum

Whip cream and powdered sugar until stiff. Fold in pineapple and rum. Spread between layers and on top.

Grace Campbell—Ninnekah

PIG CAKE

1 18½ oz. yellow cake mix
½ c. softened butter
1 t. vanilla
½ c. orange juice
4 eggs
1 11 oz. can mandarin oranges, drained

Preheat oven to 350°. Cream cake mix, butter, vanilla and orange juice. Add eggs one at a time. Beat mixture 4 minutes. Drain oranges and add to batter. Beat only until blended. Pour into greased and floured 9½ by 13 inch pan and bake 30 minutes. Cool and frost.

ICING

1 20 oz. can crushed pineapple
1 3¾ oz. pkg. vanilla instant pudding mix
½ c. powdered sugar
1 t. vanilla
1 4½ oz. container prepared whipped topping

Drain pineapple. Mix pineapple juice and pudding mix. Add powdered sugar, vanilla and pineapple. Fold in whipped topping. Blend well. Spread on cooled cake.

Gerry Newton—Alex

PLAIN CAKE

2 c. cake flour
3 t. baking powder
½ t. salt
¼ t. salt
¼ c. sugar
⅔ c. sugar or ⅓ c. sugar and ⅓ c. light corn sugar
1 egg
¾ c. milk
½ t. vanilla or almond extract

Sift and mix dry ingredients. Cream the sugar and shortening until light and fluffy. Add the beaten egg and mix well. Add the dry ingredients with the milk. Beat. Add the vanilla. Bake in two greased 8-in. pans at 350° for 30 minutes.

Nadine Wendling—Blue Bonnet

PLUCK IT CAKE

1½ c. margarine
1½ c. sugar
2½ t. cinnamon
1 c. pecans
2 15 oz. pkgs. partially frozen dinner rolls

Set rolls out so they will be half thawed. Melt all other ingredients in a saucepan. Cut rolls into thirds. Put the rolls in a bowl and pour the sauce over it, mixing well. Pour in Bundt pan and refrigerate overnight. Bake at 350° for 35 minutes.

Dona Parrish—Arcadia

POLYNESIAN CAKE

2 c. sugar
1 c. oil
3 eggs
2 c. sifted flour
2 t. vanilla
1 can or 1 c. flaked coconut
2 t. soda
1 small can crushed pineapple
1½ t. cinnamon
2 jars baby food carrots
1 c. walnuts
½ t. salt

Mix by hand and bake in a 9 x 13-in. greased and floured pan at 350° for 45 to 50 minutes or until done.

Mrs. Marlin McKee—Rural Neighbors

POPPY SEED CAKE

1 pkg. Duncan Hines yellow cake mix
4 eggs
1 c. water
½ c. oil
1 small box lemon instant pudding
¼ c. poppy seeds
2 T. lemon juice

Mix together ingredients. Grease and flour Bundt pans. (I use 2 small Bundt pans.) Bake at 350°F. for 40 minutes. Cool in pans, turn out while warm.

1 c. powdered sugar
3 T. lemon juice

Mix thoroughly. Immediately drizzle.

Ruby Nelson—Ninnekah

POUND CAKE

½ lb. butter
2 c. sugar
5 eggs
1¾ c. flour
pinch of salt
1 t. vanilla
½ t. lemon extract

Cream butter with flavoring. Add sugar by spoonfuls. Add eggs one at a time and beat about 1 minute each time. Spoon in flour, beating all the time. Bake in tube pan at 325° for 1 hour. Serves 6.

Doris M. Schlecht—Ninnekah

AUNT MINNIE'S POUND CAKE

1 c. butter
1⅔ c. sugar
2 c. flour
5 eggs
¼ t. salt
1 t. vanilla
½ t. baking powder

Cream butter and sugar. Add one egg at a time, beating well after each. Add flour, baking powder, salt and vanilla. Bake 1 hour at 275°.

Nancy Johnson—Ninnekah

THE BEST POUND CAKE

2 sticks butter
½ c. Crisco
3 c. sugar
5 eggs
3 c. flour
½ t. salt
½ t. baking powder
1 c. milk
1 t. rum
1 t. coconut flavor

Cream butter and Crisco till fluffy. Add sugar. Beat eggs; add one at a time. Beat 1 minute after each egg; add flour, milk and flavors. Add baking powder, salt and flour. Beat well. Bake in greased and floured Bundt pan for 1 hour in 350° oven.

Sylba Montague—Blue Bonnet

CHOCOLATE POUND CAKE

3 c. sifted flour
½ c. unsweetened cocoa
½ t. baking powder
¼ t. salt
1 c. butter
½ c. shortening
3 c. sugar
5 eggs
1¼ c. milk
2 T. grated unsweetened chocolate
1 T. vanilla extract

Sift flour with cocoa, baking powder and salt; set aside. Lightly grease and flour a 10 inch tube pan. Preheat the oven to 350°. In a large bowl, beat the butter, shortening and sugar until light and fluffy - about 5 minutes. Add the eggs one at a time, beating well after each one. With mixer on low speed, beat in the flour mixture in 4 additions, alternately with milk in 3 additions, beginning and ending with the flour mixture. Add the grated chocolate and vanilla. Turn batter into prepared pan. Bake for 1 hour and 15 to 20 minutes, or until cake tester comes out clean. Let cool on a wire rack for 10 minutes. Turn out of the pan; let cool completely on rack. If desired, serve with the whipped cream and shaved chocolate. Makes one 10-inch cake.

Pamela Williams—Ninnekah

COCONUT POUND CAKE

1 c. Crisco
1 stick butter
2½ c. sugar
6 eggs
3 c. flour
1 t. baking powder
2 T. coconut flavoring
1 c. sweet milk
1 c. Angel Flake coconut
¼ t. salt

Cream shortening and butter until fluffy. Add sugar, a little at a time, beating well after each addition. Beat until fluffy. Add eggs, one at a time, beating well after each addition. Add flavoring and fold in coconut. Bake in angel food cake pan in a 300°F. oven for 1½ hours.

Lillie Hale—Slaton

CRUNCHY POUND CAKE

1 box white cake mix
1 c. sour cream
¾ c. salad oil
4 eggs, slightly beaten
½ c. sugar

Combine above ingredients and m. well. Pour ½ mixture in tube pan that has been greased. Then add a mixture of:

1½ t. cinnamon
¾ c. chopped nuts
4 T. brown sugar

2 pans

Put this on top of the first ½ of mix. Pour in remaining ½ of cake batter. Bake 1 hour at 350°.

While warm, cover with a glaze of 1 c. powdered sugar and 2 t. milk.

Mary Hedger—Blue Bonnet

GERMAN CHOCOLATE POUND CAKE

3 c. sugar
1 c. margarine
½ c. shortening
5 eggs
1 t. vanilla
1 c. milk
3 c. sifted all-purpose flour
½ t. baking powder
½ t. salt
4 T. cocoa

Cream sugar, margarine and shortening; add eggs, flavor and milk. Sift together flour, baking powder and salt. Add and mix well. Then add cocoa. Blend together well. Cook, in 9" pan that has been greased and dusted with flour, about 1½ hours at 300°. Remove cake from pan while still hot and place under a tight fitting cake cover. Leave covered until cold.

Nancy Johnson—Ninnekah

LEMON POUND CAKE

3 c. flour
2⅔ c. sugar
½ lb. margarine
6 large eggs
1 c. buttermilk
¼ t. baking soda
1 t. vanilla
1 t. lemon extract

Cream margarine. Add sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla and lemon extract. Dissolve soda in buttermilk. Add buttermilk alternately with flour. Stir in grated lemon rind. Pour into well greased and floured 12 c. Bundt pan. Bake in preheated 350°F. oven for 1 hour and 10 minutes. Invert onto plate immediately and spread with glaze.

GLAZE

1 c. powdered sugar
juice of 1 lemon
This can be frozen.

Allene Rutledge—Slaton

MILLION DOLLAR POUND CAKE

1 lb. oleo
3 c. sugar
6 eggs
4 c. sifted flour
¾ c. milk
1 t. almond extract

Cream oleo and sugar together. Add eggs, one at a time. Add milk and flour a little at a time. Add almond extract and mix well. Bake in a Bundt pan 1 hour and 45 minutes at 325°.

Helen Snedeker—Friend

MINI POUND CAKES

2 c. sifted cake flour
1 t. baking powder
¼ t. salt
1 c. (2 sticks) unsalted butter, at room temperature
1¼ c. sugar
4 eggs, at room temperature
1 T. brandy
1 t. vanilla
¼ t. mace
⅓ c. milk, at room temperature
Sugar Glaze
candied cherries and citron for garnish (optional)

Preheat oven to slow (325°). Lightly grease four 5 11/16 x 3¼ x 2-inch aluminum foil loaf pans.

Sift flour, baking powder and salt onto wax paper.

Beat butter in large bowl with electric mixer at medium-high speed until light and fluffy. Gradually beat in sugar; beat at high speed 3 minutes or until very light and fluffy. Beat in eggs, one at a time, beating well after each addition. Add brandy, vanilla and mace; beat on high speed 5 minutes, scraping down sides of bowl.

Beat in sifted flour mixture alternately with milk on low speed, mixing just until each addition is incorporated. Divide evenly into prepared pans. Smooth tops.

Bake in prepeated slow oven (325°) for 40 to 45 minutes or until cake tester comes out clean when inserted in center of cake.

Remove pans to wire rack; cool pound cakes in pans to room temperature.

Spread tops of cakes with Sugar Glaze. Decorate with candied cherries and citron, if you wish. Store overnight to allow cake to mellow. These cakes also freeze well.

SUGAR GLAZE

Sift together 2 c. sifted confectioner's sugar, 1 t. vanilla and about 2½ T. milk, until mixture is smooth and good spreading consistency. Makes enough to frost 4 small cakes.

Doris M. Schlecht—Ninnekah

"PHILLY" POUND CAKE

1 8 oz. pkg. cream cheese
¾ c. margarine
1½ c. sugar
1½ t. vanilla
4 eggs
2 c. sifted cake flour
1½ t. baking powder

Combine softened cream cheese, margarine, sugar and vanilla, mixing until well blended. Add eggs; mix at low speed on electric mixer until blended. Gradually add flour sifted with baking powder, mixing at low speed until blended. Pour into greased and floured 9 x 5-inch loaf pan. Bake at 325° for 1 hour and 20 minutes. Cool 5 minutes; remove from pan. Sprinkle with confectioner's sugar, if desired.

Gloria Calhoun—Extension Secretary

SOUR CREAM POUND CAKE

¼ lb. butter
3 c. sugar
¼ t. salt
¼ t. soda
3 c. flour, sifted
1 c. sour cream
6 egg yolks
1 T. vanilla
1 t. mace or lemon juice

Cream together the butter, sugar, salt and soda. Mix alternately the flour, sour cream, yolks, vanilla and mace or lemon juice. Pour into a greased and floured pan (2 loaves or a large tube). Bake at 350° for 1 hour to 1 hour and 15 minutes.

Helen Snedeker—Friend

EDDIE'S SOUR CREAM POUND CAKE

3 c. sifted four
¼ t. soda
1 c. butter or oleo, softened
3 c. sugar
6 eggs
1 c. sour cream
1 t. lemon or vanilla extract

Sift flour and soda together. Cream butter. Add sugar and eggs one at a time. Stir in sour cream; add flour mixture. Beat well. Stir in extract. Bake in greased and floured Bundt pan in preheated 325° oven for 1 hour and 30 minutes.

Vicki Standridge—Lucile

PLUM CAKE

Sift together:
2 c. flour
½ t. salt
½ t. soda
1 t. cinnamon

Cream:
2 c. sugar
1 c. oil
3 eggs

Mix all together and add two 7¾ oz. jars plum baby food and 4 t. red food coloring. If desired, add 1 c. chopped pecans. Bake in a greased and floured Bundt pan for 1 hour at 350°.

ICING

1 c. confectioner's sugar
2 T. lemon juice
1 T. butter
1 T. red food coloring

Mix the above ingredients together and pour over cake while it is still warm.

Lucille White—Ninnekah

CALIFORNIA PRUNE CAKE

2½ c. flour
3 T. baking powder
1 t. soda
1 t. allspice
½ t. salt
1 t. cinnamon
¾ c. shortening
3 eggs
¼ c. sour cream
¾ c. prune juice
1 c. prune pulp

Sift the flour; measure and add the baking soda and spices. Set aside. Cream the sugar and shortening; blend until light and fluffy. Then add the eggs one at a time. Beat thoroughly. Add the prune pulp and the dry ingredients with the sour cream and prune juice. Mix well. Pour into a large greased pan or two layer pans. Bake at 350° for 30 minutes.

FROSTING

½ c. butter
3½ c. powdered sugar
vanilla or prune juice to blend

Cream the butter and the sugar. Add the prune juice. Blend well.

Vernie Groomer—Norrose

PRUNE CAKE

1 c. sugar
1 c. shortening
3 eggs
1 c. prunes, mashed
1 c. sour milk
1 t. soda
1 t. salt
1 t. cinnamon
1 t. allspice
1 t. nutmeg
2 c. flour

Cream sugar and shortening. Add eggs and prunes. Sift dry ingredients and add alternately with the milk. Mix thoroughly. Bake at 350° in 9 x 13 in. pan until toothpick inserted comes out clean.

PRUNE CAKE FILLING

1 c. sugar
1 T. butter
½ c. thick cream
2 beaten eggs
1 c. prunes, crushed
1 c. nuts, chopped

Cook until thick, about 5 minutes. Spread on cake.

Virgie Howard—Pioneer

PRUNE CAKE

2 c. sugar
3 eggs
1 c. Wesson oil

Cream together; set aside.

2 c. flour
2 t. soda
1 t. nutmeg
½ t. salt
1 t. allspice
1 t. cinnamon

Next add to the mixture:

¼ c. dark Karo
1 c. buttermilk
1 t. vanilla
1 c. nuts
1 c. cooked prunes, cut fine

Cook prunes 20 minutes. Drain, cool.

Grease and flour Bundt pan. Bake 1 hour, 300°.

Ice with caramel icing, if desired.

Ruby Nelson—Ninnekah

FLUFFY RICE

Rice will be fluffier and whiter if you add 1 t. of lemon juice to each quart of water.

NUTRITIOUS RICE

Cook rice in liquid saved from cooking vegetables to add flavor and nutrition.

PRUNE CAKE

1 c. sugar
½ c. shortening or butter
2 eggs
1 c. chopped, cooked prunes (about 25)
1 t. vanilla
1½ c. flour
1 t. soda
1 t. nutmeg
1 t. cinnamon
½ t. salt
½ t. cloves
½ c. chopped nuts
½ c. milk
3 T. sour cream or buttermilk

Cream sugar and butter. Add unbeaten eggs. Cream well. Add chopped prunes vanilla, spices, and nuts. Add milk and dry ingredients alternately. Bake in well greased and floured 8 x 8 inch tube or Bundt pan. cook at 350°F. about 40 minutes, or until middle springs back to touch.

ICING

1 c. sugar
¾ c. oleo
½ c. buttermilk
1 t. soda

Cook on stove at very low temperature. Stir constantly, about 15 minutes, or until golden brown. Pour over cake while still hot.

Ruby Nelson—Ninnekah

PUMPKIN PUDDING CAKE

4 eggs, beaten
1½ c. sugar
2½ c. evaporated milk
1 t. salt
1½ t. ground cloves
2 t. cinnamon
½ t. ginger
3 c. canned pumpkin

Mix all ingredients and pour into a 9" x 13" pan.

On top, sprinkle 1 yellow cake mix. Then pour 1 c. melted butter on top of mix. Then add 1 c. chopped nuts.

Bake at 350° for 1 hour.

(From Crystal Standridge)
Vicki Standridge—Lucile

RUM CAKE

1 pkg. butter flavored cake mix
1 small pkg. vanilla instant pudding
½ c. light rum
½ c. water
½ c. cooking oil
4 eggs, beaten

Mix all the ingredients together. Grease and flour a Bundt pan. Sprinkle with ½ c. chopped pecans. Bake at 325° for 50-60 minutes. Glaze while hot.

GLAZE

½ c. butter
2 T. water
½ c. sugar
2 T. rum

Poke holes in hot cake with a fork. Heat the glaze ingredients together and pour over the cake. This cake improves with age.

Polly Keim—Pioneer

RUM CAKE

1 Duncan Hines butter yellow cake mix
1 4 oz. pkg. Jello instant pudding
½ c. chopped nuts
1 c. water
½ T. rum extract
½ c. cooking oil
½ T. baking powder
4 eggs

Grease and flour Bundt cake pan. Sprinkle nuts in bottom of pan. Place cake mix and pudding in large mixing bowl; add water, oil, eggs, extract and baking powder. Mix well, pour in pan. Bake at 350° for 50-55 minutes. Pour glaze on cake immediately; then cool for 30 minutes before removing from pan.

GLAZE

1 c. sugar
1 c. water
8 T. butter
½ T. rum extract

Mix in saucepan; boil for 3-4 minutes. Add extract just before pouring over cake.

Paulette Nicholas—Meridian

RUM CAKE

1 c. flour
1 t. soda
1 t. cinnamon
1 t. nutmeg
¼ t. salt

Sift all of the above together.

1 c. sugar
1 egg, unbeaten
½ c. butter

Cream the above three items together until fluffy and smooth.

2 medium sized apples, grated (do not peel)

Mix grated apples gently / slightly into the creamed mixture; then add the sifted dry ingredients, and just barely mix up. Pour into greased 8½ x 8½-inch pan. Cook in 400° preheated oven.

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RUM SAUCE

In top of double boiler, mix:

1 c. sugar
½ c. butter
½ c. whipping cream

Cook over boiling water, stirring until smooth and slightly thickened - about 16 minutes. Remove from heat and add 1 t. vanilla and 3 or 4 T. of rum.

Jeanette Worden—Ninnekah

BUTTER RUM CAKE

1 box butter cake mix
1 box vanilla instant pudding mix
½ c. cooking oil
4 eggs
1 c. water
1 t. rum flavoring

Mix all ingredients well and pour into a greased and floured tube pan or Bundt pan. Bake at 350° for 45-50 minutes or until done. While cake is still in pan, pour syrup over it. Let set in pan for 30 minutes.

BUTTER RUM SYRUP

1 stick oleo
1 c. sugar
⅓ c. water
½ t. rum flavoring

Put first three ingredients in saucepan. Bring to boil. Cook until oleo is just melted and sugar is dissolved. Add flavoring. Pour hot syrup over cake.

Lois Cunningham—Lucile

SAUSAGE CAKE

1 lb. sausage
2 c. sugar
2 eggs
1 c. raisins
1 c. nuts
1 t. cloves
1 t. cinnamon
1 t. nutmeg
1 t. allspice
1 t. baking powder
1 t. soda
1 c. buttermilk
½ t. salt
2½ c. flour

Cover the cup of raisins with boiling water. Let set. Cream sugar and sausage together; beat in eggs. Sift together all dry ingredients. Add sugar and sausage mixture alternately with dry ingredients to buttermilk. Drain raisins; then add raisins and nuts to mixture. Pour into greased tube pan and bake 60-70 minutes at 350°. Top with Caramel Frosting.

CARAMEL FROSTING

½ c. cream (or evaporated milk)
2 c. brown sugar
1 T. butter
1 t. vanilla

Combine all ingredients and cook over medium heat, stirring frequently until it reaches the soft ball stage. Remove from heat and beat until the mixture reaches spreading consistency.

Ohal Brand—Ninnekah

7-UP POUND CAKE

3 sticks oleo
3 c. sugar
2 T. lemon extract

Cream in large mixer bowl. Add 5 eggs, one at a time.

Gradually add 3 c. of flour. (It's very thick.) After mixing well, fold in a small bottle (8 oz.) of 7-Up.

Bake 1 hour and 15 minutes at 325° in two greased and floured tube pans.

Mary Beth Bennett—Lucile

BEA'S 7-UP CAKE

1 box pineapple cake mix
1 large pkg. vanilla pudding
1 10 oz. 7-Up
4 eggs
¾ c. Wesson oil

Bake in 350° oven for 35 to 40 minutes.

ICING

1 small can crushed pineapple
1 stick oleo
1 c. sugar
1 T. flour

Cook until thick. Add ½ c. coconut and pour over the cake.

Jeanette Worden—Ninnekah

SCREW BALL CAKE

1½ c. flour
1 c. sugar
⅓ c. cocoa
1 t. soda
½ t. salt
6 T. cooking oil
1 T. vinegar
1 t. vanilla

Sift together in an ungreased 9" x 13" baking dish, flour, sugar, cocoa, soda and salt. Mix well. Make 3 holes in dry mixture. In the first hole pour in vanilla; in the second hole pour in vinegar, and in the third hole the cooking oil. Pour over the top 1 c. cold water. Mix to a smooth consistency with a stirring motion. Mix well but DO NOT BEAT. Bake in a 300° oven for 30 minutes. Ice with your favorite icing.

Polly Keim—Pioneer

SOCK-IT-TO-ME CAKE

1 pkg. butter cake mix
1 c. (8 oz.) dairy sour cream
½ c. oil
¼ c. sugar
¼ c. water
4 eggs

Filling:
1 c. chopped nuts
2 T. brown sugar
2 T. cinnamon

Preheat oven to 375°F.

In a large mixing bowl, blend together the cake mix, sour cream, oil, ¼ c. sugar, water and eggs. Beat at high speed for 2 minutes. Pour ⅔ of the batter in a greased and floured 10-inch tube pan. Combine filling ingredients and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture. Bake at 375°F. for 45-55 minutes, until cake springs back when touched lightly. Cool right side up for about 25 minutes; then remove from pan.

GLAZE

1 c. confectioner's sugar
4 T. milk

Blend. Drizzle over cake.

WHEN BAKING AT HIGH ALTITUDES: Stir ½ c. flour into mix. Mix as directed above using the sour cream, ⅓ c. Crisco oil*, 2 T. sugar, ⅔ c. water and 4 eggs. Bake at 400°F. until done (40-50 minutes).

Olean Bowen—Alex

SOCK-IT-TO-ME CAKE

1 box butter cake mix
4 eggs
½ pt. sour cream
½ c. sugar
¾ c. cooking oil
1 c. chopped pecans

Add eggs one at a time to cake mix. Add oil, and then sour cream. Last, add pecans. Heat oven to 325°. Cook cake in Bundt cake pan or angel food cake pan. Butter bottom of cake pan and sides real good.

In bottom of pan, sprinkle (after mixing together):
2 T. powdered sugar
2 T. chopped pecans
½ t. cinnamon
½ of the cake mixture

On top of this sprinkle (after mixing together):
2 T. brown sugar
½ t. cinnamon

Add the rest of the cake mixture. Place in oven and bake for 1 hour.

Helen Snedeker—Friend

SPONGE CAKE

1 c. all purpose flour or cake flour
1 c. sugar
½ t. salt
½ t. cream of tartar
1 t. vanilla
½ t. lemon flavor
6 large eggs
¼ c. water

Sift flour. Measure 1 c. and sift 6 times. Separate eggs; put whites in large bowl, yolks in smaller mixing bowl. Add salt and cream of tartar to egg whites. Beat until they begin to stand up. Add ¼ c. sugar, vanilla and lemon flavoring. Beat until stiff. Then beat egg yolks. Add remaining sugar; beat 2 minutes. Add flour and water; beat until flour and water are mixed with egg yolks and sugar. Fold egg yolks into egg whites. Put in tube pan. Bake at 325° for 1 hour. Turn pan bottom side up and cool for 1 hour.

Mazie Parker—Pikes Peak

STRAWBERRY CAKE

1 box white cake mix
2 3 oz. boxes strawberry Jello
1 c. oil
½ c. water

Mix well. Add:
4 well beaten eggs
½ c. frozen strawberries and juice

Stir. Bake in 350°F. oven for 55 minutes or until done.

ICING

1 1 lb. box powdered sugar
1 stick margarine
½ c. frozen strawberries and juice

Mix well and pour over cake while warm.

Ruth Forbes—Slaton

TEXAS TORNADO CAKE

1½ c. sugar
2 eggs
2 c. flour
¾ t. salt
2 t. vanilla
2 t. soda
2 c. fruit cocktail (do not drain)

Stir all ingredients together. Mix well but DO NOT beat with beaters. Pour in a greased and floured 9 x 13-in. pan. Sprinkle with:
½ c. brown sugar
½ c. coconut
½ c. pecans, chopped

Bake at 350° until done - about 35 minutes. Ice with:

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1 stick oleo
1½ c. sugar
1 c. evaporated milk
1 t. vanilla

Boil the above ingredients together 3 minutes. Pour over the cake.

Helen Snedeker—Friend

TOMATO SOUP SPICE CAKE

4 c. unsifted all-purpose flour
1½ t. baking soda
2 t. cinnamon
1 t. ground cloves
½ t. nutmeg
1 c. butter or margarine, softened
1 lb. light brown sugar
2 eggs
1 10½ oz. can condensed tomato soup, undiluted
2 c. chopped walnuts or pecans
1 c. raisins
Cream Cheese Frosting

Preheat oven to 350°F. Grease 13 by 9 by 2-inch pan. Sift flour with soda, cinnamon, cloves and nutmeg. In large bowl, cream butter until light. Gradually add brown sugar, beating until light. Add eggs, beating until fluffy. Combine soup with enough water to make 2 c. Add flour to sugar mixture alternately with soup mixture, beginning and ending with flour mixture. Beat just until combined. Fold in nuts and raisins. Turn into prepared pan. Bake 55 to 60 minutes, or until cake tester inserted in center comes out clean. Cool in pan on wire rack 30 minutes. Turn out of pan and cool completely on rack. Frost top. Cut into squares. Makes 15 servings.

CREAM CHEESE FROSTING

1 8 oz. pkg. cream cheese, softened
1 T. butter or margarine
1 t. vanilla
1 lb. confectioner's sugar

In medium bowl, beat cheese with butter and vanilla until creamy. Add sugar; beat until light and fluffy. Spread over top of cake.

This cake is delicious served warm, omitting the frosting and adding a topping of whipped cream.

Hatti Orr—Rural Neighbors

UGLY DUCKLING CAKE

1 pkg. yellow cake mix
1 16 oz. can fruit cocktail
2⅓ c. coconut
2 eggs
½ c. firmly packed brown sugar
½ c. sugar
½ c. evaporated milk

Mix cake mix with fruit cocktail and 1 c. coconut. Blend and beat 2 minutes. Add eggs. Pour into a greased 9 x 13 inch pan. Sprinkle brown sugar on top of cake. Bake in a 350°F. oven for 45 minutes.

½ c. butter
½ c. sugar
½ c. evaporated milk

Bring to a boil and boil 2 minutes. Remove from fire and add the rest of coconut and spoon over hot cake.

This cake is good hot or cold.
Serves 12.

Ruby Brewer—Slaton

UGLY DUCKLING CAKE

1 pkg. yellow cake mix
1 16 oz. can fruit cocktail
2⅓ c. flaked coconut
2 eggs
½ c. packed brown sugar
½ c. butter
½ c. sugar
½ c. evaporated milk

Combine the cake mix and fruit cocktail with syrup, 1 c. of the coconut and the eggs, in a large bowl. Blend; then beat at medium speed for 2 minutes. Pour into a greased 9 x 13-in. pan. Sprinkle with brown sugar. Bake at 325° for 45 minutes or until the cake springs back lightly. Bring butter, sugar and milk to a boil in a small saucepan. Boil 2 minutes. Remove from the heat and stir in the remaining coconut. Spoon over the hot cake. Serve warm or cool.

Helen Snedeker—Friend

UGLY DUCKLING PUDDING CAKE

1 pkg. yellow cake mix
1 4 oz. pkg. Jello lemon instant pudding mix
1 16 oz. can fruit cocktail, including syrup
1 c. coconut
4 eggs
¼ c. oil
1 c. firmly packed brown sugar
½ c. chopped nuts

Blend together all ingredients, but brown sugar and nuts, at medium speed for 4 minutes. Pour into greased and floured 13 x 9 inch baking pan. Sprinkle with mixture of brown sugar and nuts. Bake 45 minutes at 325°. Do not underbake. Cool 15 minutes. Spoon hot Butter Glaze over the cake.

BUTTER GLAZE

½ c. butter
½ c. sugar
½ c. canned milk

Combine. Boil together 2 minutes, stirring constantly to prevent scorching. Stir in 1 c. coconut, and spread over cake.

Gerry Newton—Alex

VANILLA WAFER LOAF CAKE

1 c. shortening
2 c. sugar
6 eggs
2 pkgs. vanilla wafers
1 t. baking powder
⅔ c. milk
1 can coconut
½ c. chopped pecans

Cream together shortening, sugar and eggs. Add baking powder to crushed wafers. Add milk alternately with the wafers. Add the pecans and coconut last. Bake in a large 9 x 13-in. greased and floured pan for 1 hour at 350°.

Doris M. Schlecht—Ninnekah

VANILLA WAFER CAKE

2 sticks butter
2 c. sugar
6 eggs, beaten
1 7 oz. pkg. coconut
1 12 oz. box vanilla wafers, crushed
½ c. milk
1 c. pecans, chopped

Cream the butter; then add the sugar. Add the remaining ingredients. Mix well and pour into a greased tube or Bundt pan. Bake at 325° for 1¼ hours. Let cool in the pan for at least 2 hours. This is a good, quick cake.

Helen Snedeker—Friend

WHIPPED CREAM CAKE

1 c. heavy cream
1 c. sugar
2 eggs
1 t. vanilla
1½ c. cake flour
2 t. baking powder
speck of salt

Preheat oven to 350°F. Whip cream until slightly thickened, but not stiff enough to hold a peak. Fold in the sugar; then the beaten eggs and the vanilla. Add flour, which has been sifted with the baking powder and salt. Place in two 8-inch greased layer cake pans or in 1 shallow loaf pan. Bake for 25 minutes in a 350°F. oven. Cool.

Fill and frost with 7-Minute Icing or with 1 c. heavy cream, whipped. Sprinkle with coconut.

Ila Cooper—Slaton

ZUCCHINI CAKE

2 c. peeled and grated zucchini squash
1 c. chopped nuts
2 t. vanilla
3 c. flour
1 t. salt
1 t. soda
¼ t. baking powder
2 t. cinnamon

Sift flour, salt, soda, baking powder and cinnamon. Blend well.

3 eggs
1 c. oil
1 c. white sugar
1 c. brown sugar

Beat eggs, oil and sugars until light and fluffy. Stir dry flour mixture into fluffy egg mixture. Add nuts, squash and vanilla. Mix well. Bake at 350° for one hour in two loaf pans, or in a Bundt pan. Cool. Frost (optional).

FROSTING

1 8 oz. pkg. Philadelphia cream cheese, softened
½ c. chopped pecans
2 c. sifted powdered sugar

Mix all ingredients well, to spreading consistency.

Gerry Newton—Alex

LUCILLE'S ZUCCHINI CAKE

3 eggs
2 c. sugar
1 c. oil
3 t. vanilla
2 c. chopped zucchini
1 c. nuts
2 c. flour
2 t. soda
3 t. cinnamon
½ t. baking powder

Beat eggs, sugar and oil together at high speed. Sift together the dry ingredients and add the egg mixture, along with the zucchini, vanilla and nuts. Bake in a greased and floured Bundt pan in a 350° oven for 1 hour. Cool on wire rack and remove from pan. Glaze if desired.

GLAZE

1 c. powdered sugar
1 t. vanilla
½ c. water

Combine ingredients until smooth and creamy.

Jeanette Worden—Ninnekah

BROKEN EGGS

If you drop an egg on the floor, generously sprinkle salt over it and let it stand for 5 to 10 minutes. Sweep the dried egg into a dustpan.

ZUCCHINI SQUASH PINEAPPLE CAKE

3 eggs
2 c. sugar
2 t. vanilla
1 t. baking powder
1 t. soda
1 c. oil
2 c. squash, grated and peeled
3 c. flour
1 t. salt
1 c. nuts
1 c. crushed pineapple, drained

Beat eggs until fluffy. Add sugar, vanilla, cooking oil and squash. Blend well. Add dry ingredients and mix. Stir in pineapple and nuts. Bake in one large greased and floured cake pan (or spray with Pam), or two small loaf pans. Bake in 325° oven for 1 hour.

Ida McCully—Pikes Peak

BANANA CUPCAKES

1½ c. sugar
4 T. buttermilk or sour cream
3 medium-sized bananas
2 c. flour
1 stick butter or margarine
2 egg yolks
1 t. soda
1 t. vanilla
2 egg whites, beaten stiff

Cream sugar and butter. Add egg yolks and mix well. Add buttermilk or cream, mashed bananas, vanilla and soda sifted with the flour. Lastly, fold in egg whites. Bake in paper cups in muffin tins. Bake in moderate (350°) oven until done. Fill cups only half full. This makes 36 small or 24 large cupcakes.

Variation: Sprinkle tops of muffins with chopped nuts before baking.

Hattie Orr—Rural Neighbors

BANANA COCOA CUPCAKES

1 c. oleo, softened
2 c. sugar
2 eggs
2½ c. mashed, ripe bananas
3 c. all-purpose flour
2½ t. soda
½ c. cocoa
1 t. cinnamon
½ t. salt

Cream oleo sugar, beating with electric mixer until light and fluffy. Add eggs; beat well. Sift dry ingredients together and add alternately with bananas. Spoon into paper-lined muffin tins. Bake at 350° for 20-25 minutes. Yield: about 3 dozen.

Minnie Geurkink—Rural Neighbors

CHEESECAKE CUPCAKES

3 8 oz. pkgs. cream cheese
1 c. sugar
1 t. vanilla
5 eggs

Cream cheese and sugar. Add 1 egg at a time, beating well after each egg. Add vanilla. Fill cups ¾ full. Bake 35-40 minutes at 325°. Let cool while mixing 12 oz. sour cream with ¼ c. sugar and ½ t. vanilla. Fill sunken cupcakes and top with pie filling or preserves. Put back in oven for 5 minutes. Chill in refrigerator and serve.

Vickie Schein—Arcadia

MINIATURE CHEESECAKE CUPCAKES

3 8 oz. pkgs. cream cheese, softened
5 eggs
1 c. sugar
1½ t. vanilla

Blend until fluffy. Pour mixture into paper liners in muffin tins ⅔ full. Bake 40 minutes at 300°. Cool 5 minutes.

1 c. sour cream
½ c. sugar
¼ t. vanilla

Mix. Spoon mixture into holes. Add ½ t. cherry pie filling on top. Bake 5 more minutes. Makes about 20 cupcakes.

Frances Fulton—Lucile

CHOCOLATE CHEESE CUPCAKES

1½ c. flour
1 c. sugar
¼ c. cocoa
1 t. soda
¼ t. salt
1 c. water
5 T. salad oil
1 t. vinegar
1 t. vanilla

Chocolate Chip Filling

In a large bowl, sift together flour, sugar, cocoa, soda and salt. In a second bowl, beat together the water, oil, vinegar and vanilla. Gradually add this to dry ingredients, beating until smooth. Fill 12 paper lined cupcake tins about ⅔ full of batter. Top each with a tablespoonful of the filling. Sprinkle the tops with finely chopped nuts. Bake at 350°F. for 20 minutes or until top springs back when pressed.

CHOCOLATE CHIP FILLING

1 8 oz. pkg. cream cheese
⅓ c. sugar
1 egg
1 6 oz. pkg. chocolate chips

Soften cream cheese and beat with sugar. Add egg. Stir in chocolate chips to make filling.

Nora Langham—Slaton

CHOCOLATE PEPPERMINT CUPCAKES

2⅓ c. sifted all-purpose flour
1½ c. sugar
⅔ c. unsweetened cocoa powder
1 t. salt
1 t. baking soda
½ t. baking powder
1¼ c. milk, at room temperature
¾ c. (1½ sticks) butter or margarine, at room temperature
2 eggs, at room temperature
1 t. vanilla
Buttercream Frosting
½ c. (about 3 oz.) striped peppermint candy, coarsely chopped

Preheat oven to moderate (350°). Line 30 medium-size muffin-pan cups with paper cupcake liners.

Sift flour, sugar, cocoa powder, salt, baking soda and baking powder into large mixing bowl; make a hollow in center. Place milk, butter, eggs and vanilla in hollow. Beat with electric mixer on slow speed until blended, scraping down sides of bowl. Beat at high speed 4 minutes, scraping down sides of bowl.

Spoon scant ¼ c. batter into each cup.

Bake in preheated moderate oven (350°) for 25 to 30 minutes or until cake tester inserted in center comes out clean. Remove cupcakes to wire racks to cool completely. Makes 2½ dozen.

Prepare Buttercream Frosting.

Frost cupcakes; top with candy.

BUTTERCREAM FROSTING

Beat ½ c. (1 stick) softened unsalted butter in medium-size bowl with electric mixer until fluffy. Mix in 6 c. sifted 10X (confectioner's) sugar alternately with about ¼ c. milk and ½ t. peppermint flavoring until smooth and of good spreading consistency.

Doris M. Schlecht—Ninnekah

ZOE'S ANGEL FOOD AND CUPCAKE ICING

1 c. milk
1 c. whipping cream
1 pkg. instant pudding

Combine ingredients in mixture and whip until fluffy.

Carolyn Whitener—Ninnekah

BROWN BEAUTY ICING

1 c. sifted powdered sugar
¼ t. salt
1 egg (or 2 or 3 egg yolks)
¾ t. vanilla
3 T. milk
4 T. cocoa
4 T. oleo

Place bowl in icewater. Beat with rotary beater until consistency to spread (3 to 5 minutes).

Nancy Johnson—Ninnekah

CHOCOLATE ICING

3 T. cocoa
1 c. white sugar
1 cube butter
¼ c. milk

Bring to a boil; add 2 c. powdered sugar and 1 t. vanilla.

Jeanette Worden—Ninnekah

CREAMY FUDGE FROSTING

6 T. cocoa
6 T. milk
½ t. salt
4 T. oleo
1 t. vanilla
1 lb. powdered sugar
1 c. chopped nuts

Melt the oleo in the top of a double boiler; add cocoa and mix well. Add milk, vanilla and salt. Cook until slightly thick. Remove from heat. Beat while adding sugar. Frost cake; sprinkle with pecans between layers and on top.

Nancy Johnson—Ninnekah

DONELLE'S CREAMY MILK CHOCOLATE FROSTING

¼ c. butter
¼ t. salt
1½ t. vanilla
⅓ c. cocoa
⅓ c. milk
3⅓ c. confectioner's sugar

Combine butter, cocoa and salt. Add milk and vanilla. Add sugar until of desired spreading consistency.

Doris M. Schlecht—Ninnekah

EASY FUDGE ICING

1 c. sugar
¼ c. butter
2 T. white corn syrup
¼ c. cocoa
½ c. milk
⅛ t. salt

Mix in saucepan. Stir and bring to a full rolling boil. Boil vigorously, stirring occasionally for 3 minutes. Mixture must become thick and coat the spoon. Be sure mixture boils hard. Cool and beat in 1½ to 2 c. powdered sugar and 1 t. vanilla. Let stand until right consistency to spread.

Nancy Johnson—Ninnekah

JANE'S FLUFFY COCOA FROSTING

¾ c. Hershey's cocoa
½ c. butter or shortening
½ c. evaporated milk
4 c. confectioner's sugar
1 t. vanilla

Mix cocoa and sugar. Cream part of the cocoa-sugar mixture and vanilla; blend well. Add remaining milk and beat to desired consistency. Additional milk may be added if desired.

Florence Lowe—Slaton

NEVER FAIL CHOCOLATE ICING

¼ c. water
3 T. cocoa
¼ c. butter

Boil 5 minutes. Cool. Add 2 c. powdered sugar. Beat until smooth. add 1 t. vanilla.

Earnie Williamson—Slaton

COCONUT-PECAN FROSTING

1 c. evaporated milk
3 egg yolks
1 t. vanilla
1 c. chopped pecans
1 c. sugar
¼ lb. butter or margarine
1⅓ c. coconut

Combine in saucepan the milk, egg, sugar, butter and vanilla. Cook over medium heat, stirring constantly until thickened - about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency.

Makes 2⅔ c. - enough to spread on three 9-inch layers.

Alice Terry—Lucile

CREAM CHEESE FROSTING

1 8 oz. pkg. cream cheese, softened
1 T. butter
1 t. vanilla
1 lb. powdered sugar

In a medium bowl, beat the cream cheese with the butter and vanilla until creamy. Add the powdered sugar; beat until light and fluffy. Spread thickly over the top of the cake; make swirls with the knife.

Makes 2½ c.

Pamela Williams—Ninnekah

EVERYDAY FROSTING

1 4 oz. pkg. cream cheese
½ stick margarine
1 box powdered sugar
1 t. vanilla extract
1 c. chopped nuts

Beat cream cheese and margarine until smooth. Add powdered sugar and mix well. (May need to add a small amount of Milnot.) Add vanilla. Spread on cake. Sprinkle top with chopped pecans.

Mary Giles—Meridian

LAZY DAISY FROSTING

½ c. firmly packed brown sugar
3 T. cream
¾ c. shredded coconut
⅓ c. chopped nuts

Combine all ingredients and spread over cake. Broil until frosting becomes bubbly.

Nadine Wendling—Blue Bonnet

PRESERVES TOPPING

2 T. strawberry preserves
⅛ t. red food coloring
2 T. finely chopped nuts
½ c. butter or margarine
3 c. sifted confectioner's sugar
1 egg
1 t. vanilla
1-2 T. evaporated milk

Blend all ingredients. Frost cake. Sprinkle nuts on top and sides.

Margery Burchfield—Blue Bonnet

WHITE FROSTING

1⅓ c. sugar
½ c. water
1 T. Karo
1 egg white
6 marshmallows, cut up, or 60 miniature marshmallows
½ t. vanilla (I also like ½ t. almond)

Cook sugar, water and Karo until it forms a firm, soft ball in cold water (not icewater). Beat egg whites stiff; add marshmallows and hot syrup. Continue beating until it holds its shape. Spread on cake.

Florence Lowe—Slaton

ALUMINUM PANS

Boil water and some white vinegar in aluminum pans which have dark stains inside them.

FLOUR PUFF

Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.

IF SOMETHING GOES WRONG

Problem: low volume.
Possible causes: over or undermeasurement of liquid; undermixing or extreme overmixing; too large a pan; oven temperature too low or too high.

Problem: sticky top crust.
Possible causes: storing cake covered while still warm; overmeasurement of liquid; underbaking - oven temperature low and/or too short a baking time; high humidity.

Problem: soggy.
Possible causes: moving the cake before it is set; underbaking.

Problem: spotted crust.
Possible cause: undermixing.

Problem: tunneling.
Possible causes: oven temperature too high; bottom oven heat too high; undermixing or extreme overmixing.

Problem: shrinkage.
Possible causes: too little batter in pan; pans greased too heavily; pans too close together in oven; extreme overmixing; too much liquid; overbaking - too long or too high temperature.

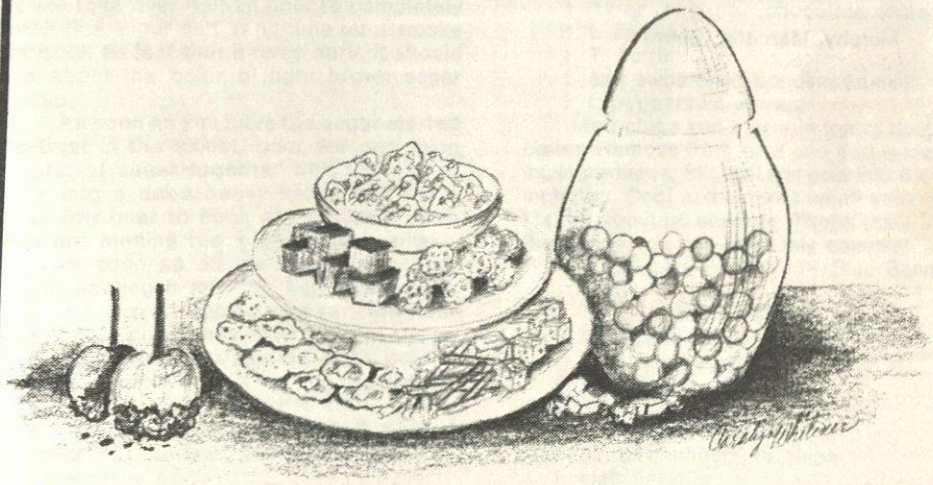
Problem: fallen cakes.
Possible causes: underbaking - oven temperature too low and/or too short a baking time; over or undermeasurement of liquid; too small a pan - batter too deep; moving or jarring cake before sufficiently baked.

Problem: peaked cakes.
Possible causes: overmixing; oven temperature too hot.

Problem: uneven cakes.
Possible causes: oven shelf not level; bent pans.

Problem: Uneven browning.
Possible causes: uneven heat circulation; pans too close together in oven.

Candy



HAPPY HOME

The Happy Home Club was formed in 1949 as a rural club, by Mrs. Lulu Rollins, who was living on a farm west of Chickasha.

Mrs. Rollins (now deceased) asked her neighbors over one afternoon, and planned the name Happy Home, which is a pleasant name. At that time, Ruth Frank (Mrs. Frank King) was Extension Agent and helped the ladies.

Our club meets every 4th Friday of the month. We have two charter members: Mrs. Mabel Phariss (H. K.) and Mrs. Ruby Standridge (Russell). Ruby is also a 50 year member and was awarded this year.

There are 13 members.

MEMBERS

Brown, Margaret (Arley)

Etharidge, Mae (Alvin)

Evans, Marie

Glass, Ratha (Fred)

Kerr, Mable

Milliken, Anna Mae (Jink)

Murphy, Marcella (Dean)

Phariss, Mabel (H. K.)

Shoffit, Tonna (Mark)

Standridge, Ruby (Russell)

Stewart, Margaret (Glenn)

Terry, Clara (Melvin)

Watson, Mary (Dale)

Candy

GLAZED APRICOTS

2 c. dried apricots
2 c. sugar
1 t. cream tartar
1 c. water
⅔ c. pecan halves

Pour boiling water over apricots, soak 10 minutes and drain quite dry. Combine sugar, cream tartar, and the cup of water. Stir until sugar dissolves. Add apricots and boil until syrup sheets like jelly. Drain apricots. Roll nut meats in centers and roll in powdered sugar. Spread on oiled plates to dry. Store in freezer or refrigerator in closed can or box to keep dry. Makes about 2 pounds.

Virginia Hadley—Bluebonnet

AUNT BILL'S BROWN CANDY

3 pt. white sugar
1 pt. whole milk (or cream)
¼ lb. butter
¼ t. soda
1 t. vanilla
2 lb. pecan meats

Pour 1 pt. sugar into heavy aluminum or iron skillet and place over low heat. Begin stirring with wooden spoon, and keep sugar moving so it will not scorch at all. It will take over half an hour to completely melt this sugar and at no time let it smoke or cook so fast that it turns dark. It should be about the color of light brown sugar syrup.

As soon as you have the sugar started to heat in the skillet, pour the remaining 2 pts. of sugar together with the pint of milk into a deep heavy kettle and set it over low heat to cook along slowly while you are melting the sugar in the skillet.

As soon as all the sugar is melted, begin pouring it into the kettle of boiling milk and sugar, keeping it on very low heat and stirring constantly. Now the real secret of mixing these ingredients is to pour a stream no larger than a knitting needle and stir across the bottom of the kettle all the time. Many people get together with a friend to make this candy so one person can pour and the other stir.

Continue cooking and stirring until the mixture forms a firm ball when dropped into cold water. After this test is made turn out the heat and immediately add the soda, stirring vigorously as it foams up. Soon as the soda is mixed, add the butter, allowing it to melt as you stir.

Now, set it off the stove, but not outdoors or in a cold place, for about 20 minutes, then add the vanilla and begin beating. Use a wooden spoon and beat until the mixture is thick and heavy, having a dull appearance instead of a glossy sheen. Add the broken pecan meats and mix. Turn into tin boxes or into square pans where it may be cut into squares when cooled slightly. Makes 6 pounds of candy.

This candy keeps moist and delicious indefinitely and is most attractive when decorated with a sprig of holly, candied cherries and halves of pecans.

Peggy McLemore—Extension Secretary
Mabel Parrish—Arcadia

AUNT LEUTHER'S CANDY

2 boxes powdered sugar (lb)
1 can eagle brand milk
1 stick oleo, melted
1 can angle flake coconut
1 c. pecans, cut up
1 t. vanilla

Mix all together and roll in balls and let stand over night. In double boiler put 2 (12 oz.) pkgs. of chocolate chips and ¼ lb. paraffin mix together and melt and dip balls.

Carolyn Whitener—Ninnekah

BAVARIAN MINTS

1 12-oz. pkg. sweet chocolate chips
1 12-oz. pkg. milk chocolate chips
1 t. vanilla
1 T. butter
1 can sweetened condensed milk
1 t. peppermint extract

Melt chips and butter in top of double boiler. Remove from heat and add remaining ingredients. Stir well and pour into 9 x 13 inch pan. Cool and cut into small squares. Makes about 96 squares. These taste like the candy you can buy, only cheaper.

Margery Burchfield—Blue Bonnet

BON BONS

1½ lb. powdered sugar
2 4-oz. cans angle flake coconut
1 can eagle brand milk
1 stick oleo
1 c. pecans, chopped fine
12 oz. pkg. chocolate chips
1 slab paraffin

Mix together the powdered sugar, coconut, milk, oleo and pecans. Chill. Roll into small balls and chill again. Melt together, over low heat, the chocolate chips and paraffin. Dip the balls into the chocolate mixture with a toothpick.

Odessa Copeland—Ninnekah

BROWN CANDY

3 c. sugar
1 c. canned milk
½ stick butter
¼ t. soda
pecans
18 large marshmallows

Melt 1 of the cups of sugar. Meanwhile cook the other 2 cups of sugar and the milk. Be sure it's boiling; gradually pour in melted sugar stirring constantly. Cook until firm ball stage. Add soda, marshmallows and butter. Let cool 20 mins. Beat until thick. Add nuts and pour in buttered dish.

Mary Hedger—Blue Bonnet

BUTTERMILK CANDY

2 c. sugar
¼ c. butter
2 T. karo syrup
1 c. buttermilk
1 c. pecans

Mix all the ingredients, except the nuts, in a large skillet. Cook to soft ball stage. Add the nuts and stir well until creamy. Pour into a shallow buttered pan.

Bea McKee—Rural Neighbors

BUTTERSCOTCH MIX

½ c. nuts, chopped
1 small can shoe string potatoes
1 6-oz. butterscotch bits
1 T. peanut butter

Melt butterscotch bits and peanut butter. Stir in other ingredients. Drop by tablespoonful on wax paper.

Maggie Stewart—Slaton

CANDY

1 c. sugar
1 c. white syrup
1 c. peanut butter
6 c. rice crispies

Mix the sugar and white syrup then mix in the peanut butter and the cereal. Pour into a greased pan and let cool. When cool cut into squares.

Ora Lee Nicholas—Meridian

CANDY MARBLES—DONELLES

1 can eagle brand milk
1 can coconut
1 t. vanilla
1 stick melted butter
4 c. chopped pecans

Combine all ingredients. Chill 2-3 hrs. Roll in balls, dip into ½ block paraffin & 1 pkg. chocolate chips melted in double boiler.

Doris M. Schlecht—Ninnekah

CARAMEL CORN

Have ready 7 qts. of popped corn in a large pan
2 c. brown sugar
½ c. white syrup
2 sticks butter
1 t. salt

Boil these ingredients 5 minutes, then add 1 t. vanilla and ½ t. soda.

Pour quickly over popped corn and bake 1 hour at 250°, stirring occasionally.

Jessie Bennett—Ninnekah
Mabel Parrish—Arcadia

CARAMEL CORN

2 c. brown sugar
2 sticks margarine
1 c. white karo

Boil for 5 minutes—then add ½ t. soda. Pour over 5 qt. popped corn. Bake at 250° for 1 hour. Stir every 15 minutes.

Ruby Nelson—Ninnekah

CARAMEL CORN

6 qt. freshly popped corn

Boil 5 minutes, stirring constantly, do not over boil, the following:

2 c. brown sugar
1 c. (2 sticks) margarine or butter
½ c. light Karo syrup
1 t. salt
1 t. vanilla

Remove from heat; stir in ½ t. soda. Pour over popped corn; stir well. Place on two cookie sheets. Bake at 200°F. for 1 hour, stirring 3-4 times. Can be stored in covered container and frozen.

Nellie Snow—Slaton

CARAMEL CORN

3¾ qt. popped corn
¼ c. white Karo
1 c. brown sugar
½ t. salt
½ t. soda
½ t. oleo

Heat sugar, butter, Karo and salt, stirring occasionally until bubbly around the edge. Continue over medium heat for 5 minutes. Remove from heat, stir in soda until foamy. Pour over the popped corn until well coated (use a long handled spoon). Bake in a large cake pan at 250° for 1 hour. Stir every 15 minutes. Peanuts or other nuts may be added.

Jeanette Worden—Ninnekah

CHERRY CHOCOLATE CANDY

2 c. sugar
⅔ c. evaporated milk
dash of salt
½ c. margarine
1 6-oz. pkg. cherry chips
1 t. vanilla
1 12-oz. pkg. chocolate chips
¾ c. peanut butter
1 large pkg. crushed salted peanuts
12 marshmallows (regular size)

Combine sugar, milk, salt, marshmallows and margarine in saucepan over medium heat. Boil 5 minutes. Remove from heat. Add cherry chips and vanilla. Pour into 9" x 13" buttered pan. Melt chocolate chips in double boiler. Add peanut butter and crushed peanuts. Spread over cherry mixture and chill.

Mabel Phariss—Happy Home

CHINESE CLUSTER CANDY

1 6-oz. pkg. chocolate chips
1 6-oz. pkg. butterscotch chips
1 3-oz. can chow mein noodles
1 6½-oz. can cocktail peanuts

Melt chocolate and butterscotch. Stir until smooth. Stir in noodles and peanuts. Drop by teaspoons on wax paper. Set until firm.

Odessa Copeland—Ninnekah

CHOCOLATE CRUNCH

2 6-oz. pkg. chocolate chips
2 6-oz. pkg. butterscotch chips
1 3-oz. can chow mein noodles
1 can cashew nuts (or other nuts of your choice)

Melt chocolate and butterscotch chips in a 3 qt. pan, over warm heat. Stir in chow mein noodles and nuts. Drop by teaspoon on baking sheets and chill. Makes about 3 dozen candies.

Blanche McCoy—Rural Neighbors

COCONUT BALLS

1 stick oleo
1 box powdered sugar
1 small can frozen orange juice, thawed and undiluted

Cream together and add:

1 12-oz. box vanilla wafers
½ c. finely chopped pecans

Mix all together and chill until can be handled easily. Then roll in 2 cans of angel flake coconut. Make into balls.

Mary Hedger—Blue Bonnet

CRACKER JACKS

6-8 qt. of popped corn without salt
2 c. brown sugar
1 c. or ½ lb. of oleo
½ c. white syrup

Mix and cook 5 min. add ½ t. soda and ½ t. vanilla. Mix well, pour over corn. Put on greased pans. Bake 45 min. at 250°. Stir every 15 min.

Lee Martha Spoon—Winter Creek
Mickey Berry—Ninnekah

CRACKER JACKS

5 qt. popped corn
2 c. brown sugar
½ c. karo
1 stick butter
pinch cream of tartar
1 t. soda
1 c. salted peanuts

Boil the brown sugar, karo, butter, cream of tartar for 5 minutes. Quickly stir in the soda. Mix well. Pour over the popped corn and peanuts. Spread on 2 greased cookie sheets. Bake in a 200° oven for 40 minutes. Stir every 10 minutes. Let cool.

Doris Belicek—Blue Bonnet

CRACKER JACKS

½ c. honey
¼ c. oleo
6 c. popped popcorn
1 c. roasted peanuts

Heat honey and oleo in a saucepan until well blended. Cool. Combine popcorn and peanuts. Pour cooled honey mixture over popcorn, stirring as you pour. When well coated, spread on buttered cookie sheet in a single layer. Bake at 350° for 10-15 minutes. Stir several times during the baking process, watch carefully. The popcorn will slightly change color. Lay out on foil. It will get crisp as it cools. Store in tightly covered container or it will get sticky.

Gerry Newton—Alex

CRUNCHY MALLOW CANDY

2 6-oz. pkg. semi sweet chocolate chips
1 c. chunky peanut butter
4 c. minature marshmallows

Melt the chocolate chips with the peanut butter in the top of a double boiler. Stir until smooth and then pour in the marshmallows. Pour into a buttered 9" square pan. Chill until firm. Cut into squares.

Doris Belicek—Blue Bonnet

DATE NUT BALLS

½ c. butter
¾ c. sugar
1 8-oz. pkg. chopped dates
2½ c. rice Krispies
½-1 c. chopped nuts
coconut or powdered sugar

Combine the butter, sugar and the dates in a medium saucepan. Bring to a boil, stirring constantly. Boil for two minutes. Stir in the cereal and nuts. Cool to touch, shape into 1 inch balls and roll in the powdered sugar or the coconut. Makes 4 dozen.

Edna Bounds—Rural Neighbors

DIVINITY

2 c. sugar
⅔ c. white corn syrup
⅓ c. water
2 egg whites
1 t. vanilla
¼ t. almond flavoring
¼ c. candied cherries
1 c. nuts, broken

Cook sugar, syrup and water until it spins a long thread (230°). Add slowly, ⅓ of the cooked syrup to the stiffly beaten egg whites, beating constantly.

Return syrup to heat and let it return to boiling and boil one minute longer. Add ⅓ more to egg whites, slowly, beating all the time. Boil remaining syrup one minute more, and add to egg white mixture, beating constantly, until candy is creamy and dull. Add flavorings, cherries (not maraschino) and nuts. Mix in and pour on buttered pan, or drop by teaspoonfuls on waxed paper. Makes about 40 pieces, cut in squares.

Blanche McCoy—Rural Neighbors

DIVINITY

4 c. sugar
1 c. Karo
1 c. water
3 egg whites, beaten stiff

Boil sugar, Karo and water to soft ball stage. Pour 1 cup of this over beaten egg whites. Boil remainder to soft crack stage; then pour over first mixture, beating constantly. Add 2 c. nuts and 1 t. vanilla. Beat until it becomes stiff. Then pour on buttered platter. Do not pour out too soon.

Tommye Wright—Slaton

DUB & POLLY'S DIVINITY

2¾ c. granulated sugar
¾ c. white corn syrup
¾ c. water
2 egg whites
1 t. vanilla
¾ c. chopped nuts

Mix sugar, syrup and water thoroughly, then cook until it forms a medium ball when dropped in cold water (240°). Pour ⅔ of syrup slowly over beaten egg whites beating constantly. Cook the other third until it forms a very firm ball (255°). Then beat it slowly into first mixture. Beating constantly until creamy. Add vanilla and nuts and drop on waxed paper or pour into buttered tin.

Jeanette Worden—Ninnekah

EASY DIVINITY

3 c. sugar
½ c. white Karo syrup
¾ c. water
2 egg whites
½ t. vanilla
1 c. broken nuts
dash of salt

Combine sugar, syrup, water and salt. Boil until mixture forms just a little more than a soft ball. Pour ⅓ of mixture over egg whites that have been beaten until they are stiff—continue cooking until remainder of mixture form a fairly hard ball. Pour half of mixture over egg whites (beaten continously each time). Cook last part of mixture to hard ball stage. Pour the remainder of mixture over the egg whites beating constantly. Add vanilla and nuts and beat until stiff enough to drop by a teaspoon. Spread in a dish or drop into a buttered cookie sheet.

Lena McCarty—Springcreek

NEVER FAIL DIVINITY

Syrup # One:
1 c. sugar
½ c. water
Syrup # Two:
3 c. sugar
1 c. white corn syrup
½ c. water

Put both syrups on to boil at the same time. While cooking, beat 3 egg whites until stiff. When syrup #1 reaches hard ball stage pour over egg whites. Beat at low speed until syrup #2 reaches hard ball stage. Pour in second syrup very slowly and continue to beat until mixture stands in stiff peaks and loses its gloss. Add 2 t. vanilla and 2 c. pecans (optional). Spoon onto wax paper. Work fast to keep it from getting too hard. This is where hubby comes in handy.

Nancy Johnson—Ninnekah

FUDGE CANDY

4½ c. sugar
1 large can milnot
10 oz. marshmallow creme
1 c. margarine
24 oz. chocolate chips
2 c. chopped nuts
2 t. vanilla

Place sugar and milnot in a pan and boil about 7 minutes. Remove from heat. Add other ingredients. Mix well and pour into buttered pans.

Irene Auld—Pikes Peak

COCOA FUDGE

⅔ c. cocoa
3 c. sugar
⅛ t. salt
1½ c. milk
4½ T. butter
1 t. vanilla
1 c. nuts

Combine cocoa with sugar and salt. Add milk, bring to boil, stirring frequently. Cook to 232° or until a small amount of mixture forms a soft ball when dropped in cold water. Remove from heat; drop in butter. Cool to lukewarm (110°F.); add vanilla and beat until mixture thickens. Pour into a buttered pan (9 x 13") and cut into squares. Yields about 24 pieces.

Tommye Wright—Slaton

CREAMY CHOCOLATE FUDGE

1 16-oz. pkg. chocolate chips
½ c. sweetened condensed milk
1 c. powdered sugar
½ t. vanilla
dash salt
⅓ c. chopped nuts

In a 1 qt. casserole, combine chips and milk. Cook, covered in the microwave on full power for 1 minute, or until the chocolate melts. Stir in the sugar, vanilla, and salt. Fold in the nuts. Pour into a waxed paper line loaf pan. When cool cut into pieces.

Pamela Williams—Ninnekah

DELUXE FUDGE

2 6-oz. pkg. chocolate or butterscotch morsels
8-10 oz. pkg. marshmallows
2 c. nuts
½ cube butter or oleo (¼ c.)
4½ c. white sugar
1 13-oz. can Pet milk

Place chocolate or butterscotch morsels, marshmallows, nuts and butter in a large bowl. In a large heavy pan, place 4½ c. white sugar and Pet milk. Boil exactly 6 min. stirring constantly. Pour over ingredients in bowl. Blend by stirring until all is melted. Pour into greased pan approximately 8" x 10". Makes 3-4 pounds.

Jeanette Worden—Ninnekah

GOOD FUDGE

2 c. sugar
⅓-½ c. cocoa
¼ t. salt
1 t. vanilla
½-1 c. chopped nuts
⅔ c. canned milk or milnot
2 T. corn syrup
2 T. margarine
8 oz. marshmallows

Combine sugar, milk, cocoa, corn syrup and salt in a pan. Bring to boil over medium heat, stirring constantly. Boil 5 minutes, stirring often. Remove from heat, add butter and marshmallows and stir until melted. Let cool until bottom of pan can be touched. Add nuts and vanilla, stir then pour into an 8x8x2" buttered pan. Cool until firm and cut into squares.

Sue Gilliam—Friend

MARCIE GREEN'S DOUBLE DECKER FUDGE

4½ c. sugar
1 7-oz. jar marshmallow creme
2 6-oz. cans evaporated milk (1½ c.)
½ c. butter
dash of salt
1 c. semi-sweet chocolate chips
1 c. butterscotch chips

In a 3-qt. pan combine sugar, marshmallow creme, evaporated milk, butter and salt. Cook and stir over medium heat until mixture boils. Boil gently, stirring frequently, for 5 minutes. Divide mixture in half. To one half, add chocolate chips; stir until melted and blended. Pour into buttered 13 x 9 x 2 inch pan. To remaining half of marshmallow creme mixture, add the butterscotch chips, beating until smooth. Pour over chocolate layer; cool. Cut into pieces.

Wanda Johnson—Slaton

DONELLES' MEXICAN PECAN FUDGE

(Similar to Aunt Bill's)

In heavy skillet caramelize 1 c. sugar. In another pan, bring to a boil 2 c. sugar & 1 c. cream or canned milk. Slowly add caramelized sugar to milk mixture & cook to soft ball stage (will look curdled). Set off stove. Add a pinch of salt 1, t. vanilla, 2 c. nuts, 2 t. butter. Beat until it loses gloss. Pour in buttered pan. Cool.

Doris Schlecht—Ninnekah

MILLION DOLLAR FUDGE

4½ c. sugar
1 lg. can evaporated milk
1 12-oz. jar marshmallow creme
2 6-oz. pkg. chocolate pieces
1⅓ sticks butter
1 qt. pecans

Boil sugar, butter and milk together for 8-10 minutes. Add marshmallow creme, chocolate pieces and beat until creamy. Add pecans and cool slightly for 20 minutes. Stir mixture and pour onto greased pan. Cool and cut. Yields 4 lbs.

Betty Eubank—Blue Bonnet

PEANUT BUTTER FUDGE

1 c. undiluted evaporated milk
¼ c. butter
1 c. miniature marshmallows
1 12-oz. jar chunk style peanut butter (about 1⅓ c.)
1 t. vanilla

Combine evaporated milk, sugar and butter in a heavy 10 inch skillet. Set over medium heat and boil, stirring constantly. Remove from heat and stir in the marshmallows, peanut butter and vanilla; blend. Turn into a buttered 8 inch square pan and spread. Chill before cutting into squares. This can be made in an electric skillet. Set temperature to 280°F. Bring to boil and boil 5 minutes.

Mrs. Mary Alice Byers—Slaton

SEE'S CANDY

Put in large bowl:
1 c. nut meats
1½ c. chocolate chips
1 stick margarine (¼ lb.)
½ t. vanilla

Heat in double boiler until creamy:
10 large marshmallows
1 T. water

Put in a pan:
2 c. sugar
½ 13 oz. can condensed milk

Bring to boil for 6 min. Add marshmallow mix. Stir well. Pour over nut mix, stir until chocolate chips are dissolved. Will be thick. Pour in buttered pan. Chill in ref. Cut in squares.

Linda Butler—Ninnekah

SEE'S FUDGE

4½ c. sugar
1 large can condensed milk

Boil together to rolling—4½ minutes.

In large bowl place:
15 oz. sweetened milk chocolate (hershey bars)
2 pkg. chocolate chips (12 oz. total)
1 jar Hipolite marshmallow creme (1 pt.)
1 T. butter

Pour ½ boiled mixture over chocolate, stir until well melted and then add other ½ of hot mixture and 2 t. vanilla, 1-1½ c. walnut (or pecan) pieces, chopped. Pour into buttered pan, allow to firm up by refrigeration. When firm, cut. Makes 5 pounds.

Grace Campbell—Ninnekah

VELVEETA CHEESE FUDGE

2 sticks of margarine
½ lb. of velveeta cheese
2 lb. powdered sugar
½ c. cocoa
2 t. vanilla
½ c. nuts (optional)

Melt cheese and margarine in a saucepan. Sift sugar and cocoa together. Add the sugar and cocoa mixture together to margarine and cheese mixture. Add vanilla and nuts if desired. Put in a 9 x 13" greased pan. When cool cut into squares. You may double the recipe for a larger amount.

Ratha Glass—Happy Home

JANUARY THAW

2 c. sugar
½ c. white corn syrup
1 T. butter
1 c. pecans
1 c. rich milk
¼ t. soda
1 t. vanilla

Cook together slowly. Add the sugar, milk, syrup and the soda until it forms firm, but not to hard ball stage in cool water. Remove from fire and add the butter, nuts and vanilla. Beat until it is creamy. Drop by teaspoonful onto buttered platter.

Bea McKee—Rural Neighbors

NEEDHAM CANDY

Mash and allow to cool:
½ c. potatoes
2 t. butter

Add:
¼ lb. coconut
1 t. vanilla

Stir in a pinch of salt and 1 lb. confectioners sugar. Beat until creamy; press into a buttered square pan about 8" x 8". Candy should be about ½ inch thick. Chill; when hard, spread with either 4 squares of melted dark chocolate or a pkg. of butterscotch bits, melted. Chill about 2 hours before cutting into squares.

Maggie Stewart—Slaton

NUT BRITTLE

2 c. sugar

Heat in heavy skillet. Stir all the time until forms a light brown syrup. Have ready a little:

salt (less than ¼ t.)
¼ t. soda

Mix, then add:

1 t. vanilla

Quickly stir together (soda makes it foam up.) Pour over nuts in a greased cookie sheet.

Linda Butler—Ninnekah

ORANGE COCONUT BRITTLE

2½ c. granulated sugar
¼ c. light corn syrup
1 t. shredded orange peel
½ c. orange juice
2 T. butter
1 3½-oz. can (1⅓ c.) flaked coconut

Butter sides of heavy 3 qt. saucepan. In it combine sugar, corn syrup, peel, and orange juice. Cook over medium heat to hard crack stage (300°F.), stirring occasionally. Remove from heat; stir in butter. Pour in thin layer into buttered 15 x 10½ x 1 inch pan or platter. Sprinkle coconut over it evenly. When cold, crack. Makes about 1¼ lb.

Myra Graves—Slaton

PARTY MINTS

3 oz. Philadelphia cream cheese
3½ c. sifted powdered sugar, more if needed
2-3 drops of peppermint
any vegetable color desired

For chocolate mints use 3 t. cocoa and ½ t. vanilla.

Cream cheese and add sugar until the consistency of pastry dough. Add coloring and oil of peppermint. Knead with hands until well blended. Roll into balls the size of small marbles (about ¼ t.) Press into mold that has been dusted with powdered sugar. Unmold on wax paper. When dry, store in tight container. These mints can be frozen for later use. Do not allow oil or grease to come in contact with rubber molds.

Myra Graves—Slaton

PEANUT BRITTLE

2 c. sugar
1 c. light corn syrup
¼ c. water
2 c. peanuts
2 T. butter
1 t. vanilla
1 t. baking powder

Combine sugar, syrup, water in a large pan. Cook to a soft ball stage and then add the peanuts. Then cook until it reaches hard crack stage or 300°. Take off fire and add vanilla and soda until it foams. Pour onto a buttered cookie sheet, and let cool, then break into pieces.

Jessie Bennett—Ninnekah

PEANUT BRITTLE

3 c. sugar
1 c. white corn syrup
½ c. water
3 c. raw spanish peanuts
3 t. butter
1 t. salt
2 t. soda

Boil sugar, syrup and water until thread spins. Then add peanuts. Stir constantly. Cook until the mixture turns a brownish-gold. Take from the heat and add butter, salt and soda. Pour immediately onto a buttered cookie sheet.

Odessa Copeland—Ninnekah

PEANUT BRITTLE

3 c. sugar
1 c. white Karo syrup
½ c. water
3 T. butter

Cook until it spins a thread; then add 2-cups of raw peanuts. Cook until mixture turns brown. Stirring constantly, remove from fire. Add: 2 t. soda and 1 t. salt. Stir well. Pour into greased dish and spread thin.

Mary Hedger—Blue Bonnet

PEANUT BRITTLE

2 c. sugar
½ c. water

Cook above ingredients to hard crack stage.

Add:

2 T. butter
2 c. raw peanuts

Cook until it starts to harden. Remove from fire and add:

2 t. soda
1 t. vanilla

Pour into a large buttered pan; spread thin. You will need a pair of rubber gloves, coated generously with margarine or butter, and start pulling the candy and stretch it paper thin, breaking into small pieces.

Florence Lowe—Slaton

PEANUT CANDY

2 c. sugar
1 c. white Karo
1 pt. peanuts, raw
1 heaping T. soda
1 T. butter

Cook sugar and syrup until forms a thread. Add peanuts. Cook until they pop. Add butter; set off fire. Add soda; stir and stir. Put in buttered dish.

Ila Cooper—Slaton

PEANUT BUTTER BALL

1 2-lb. jar creamy peanut butter (room temperature)
1 lb. oleo (room temperature)
3 lb. confectioners sugar

Mix the above ingredients and roll into small balls. Chill. Dip into a mixture of 2 12-oz. pkg. chocolate chips and 1½ slabs paraffin melted together.

Odessa Copeland—Ninnekah

PEANUT BUTTER BALLS

(delicious children's snack)

1 c. chunky peanut butter
⅔ c. honey
½ c. instant nonfat dry milk powder
16 graham crackers
1 c. toasted wheat germ or coconut

Combine peanut butter, honey and powdered milk in mixing bowl; stir until blended. Crush graham crackers to make fine crumbs. Add to peanut butter mixture and blend well. Form into balls and roll in wheat germ or coconut to coat evenly. Ready to eat. Do not bake.

Cleta Rooker—Friendly Mound

PEANUT BUTTER CANDY

½ c. white corn syrup
½ c. brown sugar
½ c. peanut butter
1 c. angel flake coconut
3 c. special K cereal

Mix together the white corn syrup and sugar. Bring to a boil. Add the peanut butter and remove from heat. Add the remaining ingredients and pour into a well buttered pan. Cut in squares when cool.

Ruth Hubbard—Meridian

PEANUT BUTTER CANDY

Measure these ahead of time:

1 c. crunchy peanut butter
1 c. roasted peanuts
1 c. pecans
4 c. corn flakes

Cook together. Let boil ½ minute (be exact):

1 c. white syrup
1 c. sugar

Then add 1 T. margarine and 1 t. vanilla into the syrup. Then dump the above ingredients into syrup and stir good. Pour onto greased cookie sheet.

Jeanette Worden—Ninnekah

PEANUT CLUSTERS

1 bag chocolate chips
1 bag peanut butter chips
2 c. salted peanuts

Melt the chips in a double boiler. Stir in the peanuts, and drop by teaspoons onto wax paper.

Sheryl Carr—Winter Creek

PEANUT CLUSTERS

1 1-lb. bag peanuts (salted)
1 12-oz. pkg. chocolate chips
1 1-lb. white almond bark

Melt the chocolate chips and the white almond bark in a pan, then add the peanuts. Spoon out on wax paper and let cool.

Clara Green—Extension Secretary

PEANUT CANDY CLUSTERS

6 oz. pkg. chocolate chips
6 oz. pkg. butterscotch chips
1 T. peanut butter
6 oz. raw spanish peanuts

Heat the first 3 ingredients over a low heat until smooth, stirring constantly. Remove from heat and stir in the peanuts. Drop by teaspoons on a cookie sheet and refrigerate until firm. Keep in plastic bag in refrigerator until ready to use.

Helen Snedeker—Friend

CHOCOLATE PEANUT CLUSTERS

1 12-oz. pkg. semi-sweet chocolate chips
1 can eagle brand milk
2 c. oven toasted rice crispies
1 c. roasted peanuts

Melt the chocolate chips in the top of a double boiler. When melted stir in the canned milk. Remove from the heat and stir in the rice crispies and peanuts. Drop by teaspoonful onto waxed paper. Chill until firm.

Leona Shoemake—Lucile

GERTRUDE DOBRY'S GLAZED PEANUTS

3 c. raw peanuts
1 c. sugar
½ c. water

Combine in saucepan, put on medium heat, stir until liquid evaporates. Pour onto cookie sheet, sprinkle with salt and bake

(Continued Next Page)

15 minutes in 300° oven, stir, bake another 15 minutes, stir, and bake another 15 minutes. Store in canister.

PEANUT PATTIES

2½ c. sugar
⅔ c. white Karo
1 c. Milnot
2½ c. raw peanuts
dash salt

Mix all together and cook at medium heat until soft ball stage. Stir in a few drops of red food coloring. Take off the heat and drop by teaspoonful onto wax paper. Let cool.

Doris Belicek—Blue Bonnet

PEANUT PATTIES

3 c. sugar
1 c. rich milk
3 c. raw peanuts
2 T. butter
⅔ c. white syrup
1 t. vanilla
1 drop of red food coloring

Stir in a heavy, large pan and cook to a soft ball or 240° on a thermometer. Take off the heat and beat until it loses its glossy color. Drop by tablespoons on wax paper until it is cool.

Jessie Bennet—Ninnekah
Nancy Johnson—Ninnekah

PEANUT PATTIES

2½ c. sugar
⅔ c. white Karo syrup
1 c. Milnot
3 c. raw peanuts

Combine ingredients. Cook 1 hour over low heat. Add:

1 T. vanilla
1 T. margarine
a few drops of red food coloring, opt.

Stir until creamy. Spoon on wax paper. Work fast. Yields 2½ lbs.

Ruby Brewer—Slaton
Odessa Copeland—Ninnekah
Florence Lowe—Slaton

AUNT VERA'S SUGAR COATED PEANUTS

1 c. sugar
1 c. water
4 c. raw peanuts

Cook water and sugar slowly until sugar is dissolved. Add peanuts and cook very slowly until pan is dry. Use wooden spoon. Spoon on cookie sheet and bake at 350° for 15 minutes. Stir and cook 15 minutes more.

Jeanette Worden—Ninnekah

PERSIMMON CANDY

2 c. sugar
1 c. milk
2 T. butter
1 t. vanilla
1 c. persimmon pulp
1 c. pecans

Combine the sugar and the milk, place in a heavy pan and bring to a bubbling boil on a high heat. Stir all the while then reduce heat to medium and boil the mixture without stirring until a small amount forms a soft ball when dropped into cool water. Remove from the heat; add the butter and the vanilla. Now stir in the persimmon pulp, which has been pressed through a sieve, this will remove the seeds. Then add the pecans and let cool to a room temperature. Then beat until the mixture begins to thicken and spread the candy on a cloth wrung out in cold water. Roll and let cool. Remove the cloth and slice.

Ida McCully—Pikes Peak

POPCORN BALLS

2 c. sugar
½ c. white Karo syrup
1 t. salt
2 t. vinegar
½ c. water
2 t. vanilla
1 T. soda
½ cube of butter
5-6 c. popcorn

Mix sugar, syrup, salt, vinegar and water in saucepan. Cook until syrup forms hard ball stage. Remove from heat. Add butter, vanilla, soda and cake coloring, if desired. In large pan, pour cooked syrup over popcorn; mix well. Butter hands and form balls to desired size.

Florence Lowe—Slaton

POPCORN BALLS

3 qt. popped corn
1 c. karo (white)
1 c. sugar
½ t. salt
1 t. vanilla

Turn popcorn into a large bowl. Place in warm oven. In heavy 2 qt. saucepan, stir together corn syrup, sugar and salt. Cook over medium heat, stirring constantly, until mixture comes to a full boil. Cook, without stirring, 4 minutes. Remove from heat, stir in vanilla. Slowly pour over popped corn, mixing well. When cool enough to handle, yet quite warm, quickly form into balls. Makes about 12, 3-inch balls.

Marjorie Nicholas—Meridian

HONEY POPCORN BALLS

¾ c. honey
¾ c. sugar
1 T. corn syrup
½ c. water
3 qt. popcorn

Cook sugar, salt, water and syrup to brittle stage, 300°. Add honey slowly, stirring until blended. Cook again until thermometer registers 240°, about one minute. Pour over popcorn and form into balls.

Two packages rice crispies may be used instead of popcorn.

Fannie Owens—Pikes Peak

BUTTERMILK PRALINES

½ c. Karo syrup
3 c. sugar
1 c. buttermilk
1 t. soda
1 t. salt
2 c. pecan halves
2 T. butter
1 T. vanilla

Simmer until sugar dissolves, cook slowly until it is at soft ball form. Add butter, cool and add vanilla and nuts. Beat until it loses its gloss. Dip out by teaspoon onto wax paper. Makes 30 2-inch candies.

Pamela Williams—Ninnekah

CREAM PRALINES

1 lb. brown sugar
2 c. pecan halves
¾ c. evaporated milk
1½ t. rum flavoring

Cook sugar, milk and nuts over low heat, stirring constantly until sugar is dissolved. Cook to 236°, stirring constantly. Cool candy slightly; add rum flavoring. Beat until mixture begins to thicken; drop from teaspoon onto waxed paper.
Yields 30 pieces.

Betty Eubank—Blue Bonnet

PECAN PRALINES

Put into a saucepan:
1 c. brown sugar
1 c. granulated sugar
½ c. evaporated milk

Stir until the mixture comes to a boil. Boil without stirring until mixture spins a thread or makes a ball when tested in cold water.
Add:
2 t. butter
2 c. pecans

Cool 3-4 minutes. Beat until mixture thickens slightly. Drop by tablespoonful on greased wax paper.

Ruby Nelson—Ninnekah

PECAN PRALINES

2 c. sugar
1 t. soda
1 c. buttermilk
⅛ t. salt
2 T. butter
2½ c. pecan halves

In a large heavy saucepan combine the sugar, soda, buttermilk and salt. Cook over high heat for 5 minutes or to 210 on the candy thermometer. Stir frequently, scraping the bottom of the pan. Add butter and pecans and continue cooking, stirring constantly until candy thermometer reaches soft ball (234), about 5 minutes. Remove from heat and cool slightly. Beat until thick and creamy. Drop from tablespoons onto wax paper and cool. Makes about 18 2-inch pralines.

Lucille White—Ninnekah

REECE CUP CANDY

1 small jar peanut butter
1 lb. box powdered sugar
1 stick margarine, softened
1 6-oz. pkg. chocolate chips
½ layer of paraffin wax
cookie sheet
wax paper

Mix sugar, margarine and peanut butter together until it becomes moist. Shape into balls the size of big walnut. In small saucepan, melt paraffin and chocolate chips. When melted keep at low heat. Put balls one at a time into mixture and turn over. Take out with a fork and place on platter or cookie sheet lined with wax paper. Let cool and put into plastic egg cartons and store.

Onnie Roy—Slaton

SHORTCUT ROCKY ROAD CANDY

1 c. butterscotch chips
1 c. semi-sweet chocolate chips
1 14-oz. can sweetened condensed milk
2 c. chopped pecans
2 c. miniature marshmallows

Mix butterscotch chips and chocolate chips with sweetened condensed milk in saucepan over medium heat, stirring until the chips are melted. Remove the pan from stove. Add the pecans and marshmallows until mixed. Spread mixture into 9 x 9" buttered pan and refrigerate until firm.

Vicki Standridge—Lucile

STAINLESS STEEL SINKS

Remove spots on stainless steel sinks with white vinegar. Use carbonated water to add shine.

SOUR BALLS

1 lb. vanilla wafers, crushed
1 stick butter
1 lb. powdered sugar
1 6-oz. can frozen orange juice
1 c. coconut
1 c. pecans

Mix all together in a large bowl. The mixture will be very stiff. Make ball into the size of walnuts, then roll balls again in extra coconut. Store in a covered container, this will keep for up to 2 weeks.

Mary Jo Bird—Bridge Creek

STRAWBERRIES

1 lb. shredded coconut
2 6-oz. pkg. strawberry jello
1 can sweetened condensed milk
1 t. almond extract
red crystal sugar
green food coloring

Mix coconut, jello, milk and almond extract until well mixed. Shape into strawberry shapes. Roll in red sugar. Place slivered almonds in a saucer, mix food coloring and water—pour over almonds—leave for 30 minutes. Pour liquid off and dry stems on paper towels. Add dry stems to strawberries.

Carolyn Spradlin—Pioneer

CANDY STRAWBERRIES

2 3-oz. pkg. strawberry gelatin
1 c. ground pecans
1 c. flake coconut
¾ c. sweetened condensed milk
½ t. vanilla
red decorator sugar
blanched almonds, sliced

Combine gelatine, pecans and coconut. Stir in milk and vanilla; mix well. Chill one hour. Shape into strawberries. Roll in red sugar. If you wish, tint sliced almonds with green food coloring and insert in tops of berries to form leaves. Makes 1 lb. 3 oz.

Mabel Phariss—Happy Home

TOFFEE

1 lb. margarine
2 c. sugar
½-1 c. nuts

Mix margarine and sugar, boil gently until comes to hard crack stage, stirring constantly. Put nuts on an oiled cooky sheet. Pour mixture over.

Linda Butler—Ninnekah

BUTTER TOFFEE CANDY

2¼ c. sugar
1 t. salt
½ c. water
1¼ c. butter (do not use margarine)
2 c. almonds, chopped
6 oz. chocolate chips

Bring first four ingredients to a boil. Add ½ of the almonds. Cook, stirring consistently, to hard crack stage (290°). Remove from heat. Add remaining almonds. Spread in a buttered jelly roll pan. Sprinkle chips on top and when they start to melt, spread evenly. When cool, break into bite size pieces. This tastes like a Heath Bar.

Carolyn Spradlin—Pioneer

DONELLE'S ENGLISH TOFFEE

1 lb. box brown sugar
1 lb. butter
1 t. vanilla
2 t. vinegar

Cook all ingredients slowly to hard crack stage. Butter cookie sheet, spread it with chopped nuts. Pour cooked candy over nuts and spread evenly. When cool, cover with a thin layer of melted chocolate. When totally cool, break into pieces.

Doris M. Schlecht—Ninnekah

BUTTER NUT CRUNCH (TOFFEE)

1 c. sugar
½ t. salt
¼ c. water
½ c. margarine
1½ c. nuts, chopped fine
2 6-oz. pkg. chocolate or
1 large Hershey bar (melted)

Melt margarine, add water, salt and sugar. Stir until it is dissolved. Place on low fire and cook to light crack (260°) (do not stir while cooking). Add ½ cup nuts, stir only enough to mix nuts in - pour quickly on well greased cookie sheet. Cool. Spread ½ of melted chocolate on top—sprinkle ½ c. nuts (press nuts in chocolate) cool. Turn candy over and spread remaining chocolate, sprinkle ½ c. nuts on. Cool—Break in pieces to serve.

Judy Fitch—Ninnekah

TURTLES

1 c. pecan halves
36 light caramels
½ c. chocolate chips melted

Arrange pecan halves in clusters of four on a greased baking sheet. Place 1 caramel on each cluster. Heat at 325° 4-8 minutes until caramel softens. Remove from the oven and flatten with a buttered spatula. Cool slightly. Put on buttered waxed paper. Swirl chocolate on top.

Carolyn Spradlin—Pioneer

WHITE CHOCOLATE TREATS

3 c. rice crispies
3 c. miniature marshmallows
2 c. sunflower seeds (optional)
2 lb. almond bark (white)
2 c. chunky peanut butter

Melt the white chocolate and marshmallows over a low heat. Remove from stove and add the other ingredients. Drop by large teaspoonfuls on wax paper or a buttered platter. Makes 3 dozen.

Neva Meiwes—Hazel Dell

TEMPERATURE TESTS FOR CANDY

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test when making candy, use a fresh cup of cold water for each test. When testing, remove the candy from the fire and pour about ½ t. of candy into the cold water. Pick the candy up in your fingers and roll into a ball if possible.

SOFT BALL TEST: candy will roll into a soft ball which quickly loses its shape when removed from the water.

FIRM BALL TEST: candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

HARD BALL TEST: candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

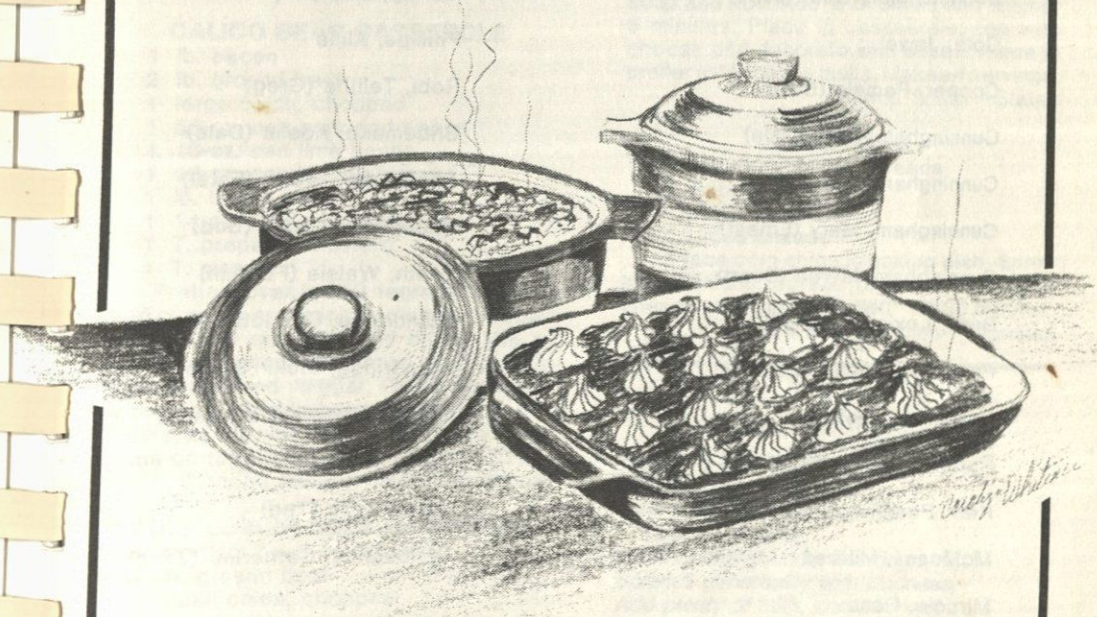
LIGHT CRACK TEST: candy will form brittle threads which will soften on removal from the water.

HARD CRACK TEST: candy will form brittle threads in the water which will remain brittle after being removed from the water.

CARAMELIZING: the sugar first melts, then becomes a golden brown. It will form a hard, brittle ball in cold water.

thick
grease

Casseroles



LUCILE

The Lucile Home Demonstration Club was first organized in 1915, with Nettie Coryell as County Agent. Meetings then were all day affairs, just to demonstrate to young homemakers how to make soap or cheese, cure meat, and quilt or whatever there was to do. Lucile Club later met in the Lucile Schoolhouse with 25 to 30 members. Today we have 29 members with 17 small children.

Among our active members, we have two sets of 3 generations: Grace Shoemake, her daughter-in-law Leona Shoemake, and her daughter-in-law Adelia Shoemake; Della Gassaway, her daughter Charlotte Standridge, and her daughter-in-law Vicki Standridge.

Through the years, the club project has been for the good of the community - from having community "hog killing day" to keeping trash off road sides, to putting up country road signs.

MEMBERS

Barrington, Cleo

Bennett, Mary Beth (Jess)

Cole, Jewel

Cooper, Pamela (Butch)

Cunningham, Beth (Dale)

Cunningham, Lois (G. C.)

Cunningham, Mary (Ernest)

Cunningham, Myrtle (Bearl)

Dunn, Loxie (Marshall)

Fulton, Frances (Kenneth)

Gassaway, Della

Harmon, Louise (W. W.)

Kerr, Pearl

McMeans, Mildred

Miracle, Gena

Moore, Tammy (Les)

Murray, Bea (Bill)

Phillips, Alma

Robl, Telitha (Greg)

Shoemake, Adelia (Dale)

Shoemake, Grace (Estel)

Shoemake, Leona (Bob)

Smith, Walsie (Ferman)

Standridge, Charlotte (Estel)

Standridge, Vicki (Steve)

Taylor, Alberta (Lawrence)

Terry, Alice (Jesse)

West, Jean (Ted)

Willoughby, Catherine (Jess)

Casseroles

Beef

BEEF AND BEAN CASSEROLE

2 c. cooked beans
1 lb. cooked beef
1 onion
2½ c. tomatoes
1 t. mustard
1½ t. salt
3 T. flour
2 T. melted butter

Arrange first 3 ingredients in casserole. Mix other ingredients and pour over above. Bake at 425° for 30 minutes.

Ora Lee Nicholas—Meridian

BURGER AND BEANS

1 lb. hamburger
½ c. chopped onions
1 16-oz. can pork-n-beans
barbecue sauce

Brown hamburger and onions. Pour excess grease from skillet. Add pork-n-beans and barbecue sauce to your taste. Heat and simmer for 15 minutes. Serves 4-6.

Neva Meiwes—Hazel Dell

CALICO BEAN CASSEROLE

1 lb. bacon
2 lb. ground beef
1 large onion, chopped
1 53-oz. can pork and beans
1 16-oz. can lima beans
1 16-oz. can kidney beans
1 lb. brown sugar
1 14-oz. bottle ketchup
1 T. prepared mustard
1 T. vinegar

Preheat oven to 350 degrees. Reserve 3 slices bacon, cook remainder. Brown ground beef and chopped onion. Mix all beans, undrained, with brown sugar, ketchup, mustard and vinegar. Crumble cooked bacon and stir into beans with beef-onion mixture, mixing well. Spread uncooked bacon slices on top. Bake 1 hour. Serves 20-25.

Blanche McCoy—Rural Neighbors

CAULIFLOWER-BEEF CASSEROLE

1 medium head cauliflower
1½ lb. ground beef
1 small onion, chopped
½ t. salt
½ t. Tabasco sauce
1 T. flour
1 c. milk
1 T. oil
½ lb. cheese, grated

Separate cauliflower buds. Cook in salted water until tender. Brown beef with onion, salt, and ¼ t. Tabasco sauce. Blend flour, milk, oil and ¼ t. Tabasco sauce in small saucepan. Cook over low heat until thickened, stirring constantly. Add cheese. Heat until melted. Place ground beef mixture in casserole dish. Add cauliflower. Top with cheese sauce. Bake at 375° for 30 minutes or until hot and bubbly.

Barbara Mitchusson—Washita Valley

CHEROKEE CASSEROLE

1 lb. ground beef
¾ c. onion, chopped
2 c. tomatoes
¾ c. Minute Rice
1 t. salt
½ small bay leaf
dash of pepper
⅛ t. oregano
⅛ t. garlic powder
2 slices American cheese
1 can cream of mushroom soup
6 stuffed olives, sliced
⅛ t. thyme

Brown meat in oil; add onions and cook until tender. Stir in seasonings, tomatoes, soup and rice. Add ½ of olives and simmer 5 minutes. Place in cassserole; top with cheese and decorate with olives. Place in broiler until cheese melts. Makes 4 servings.

Gwen Smith—Slaton

CHILI BAKE

1 can chili - without beans
1 onion
1 pkg. corn chips
3 slices cheese

Place corn chips in baking dish. Sprinkle in onions. Spread chili over this, with cheese over top. Bake 350° for 30 minutes.

Ora Lee Nicholas—Meridian

RECIPE FOR HAPPINESS

Take two heaping cups of patience,
One heartful of love,
Two handsful of generosity,
A dash of laughter,
One handful of understanding;
Sprinkle generously with kindness;
Add plenty of faith, and mix well.
Spread over the period of a lifetime, and serve to everyone you meet.

Ida McCully—Pikes Peak

COMPANY CASSEROLE

1 lb. ground beef
2 8-oz. cans tomato sauce
1 t. salt
½ lb. noodles
1 lb. cottage cheese
½ lb. cheddar cheese
¼ c. sour cream
¼ c. onion, chopped
1 T. green pepper, chopped

Brown ground beef, add tomato sauce and salt. Remove from heat. Cook noodles 10 minutes in salted water. Drain and blanch with cold water. Combine cottage cheese, cheddar cheese, sour cream, onion and green pepper in separate bowl. Place in layers in 9" x 13" baking dish. Noodles first, cheese mixture, noodles and ending with meat sauce. Bake at 325° for 45 minutes to 1 hour. Serves 8.

Claire Powell—Extension Home Economist

FAST EASY HAMBURGER CASSEROLE

1 lb. hamburger
½ small onion
4 med. potatoes
2 cans cream of mushroom soup
½ lb. cheese

Saute hamburger and onion. Boil potatoes (sliced very thin) until tender. Layer the ingredients in a deep dish, meat, potatoes, soup, until all used. Cook at 300°F. After it has cooked, sprinkle cheese on top. This can be changed by adding green peppers and using cream of chicken soup.

Shirley Ketchum—Alex

FAVORITE CASSEROLE

1 lb. hamburger
½ c. onion, chopped
1 can cream of mushroom soup, undiluted
2 16-oz. cans tomatoes and juice
1 c. macaroni, cooked
½-1 c. cubed, processed cheese

Brown hamburger and onion. Add remaining ingredients and place in 1½ qt. casserole dish. Bake in a 350°F. oven until cheese melts. Makes 10 servings.

Ila Cooper—Slaton

GERMAN CASSEROLE

1½ lb. hamburger
1 green pepper, chopped
1 8-oz. pkg. noodles
1 can whole kernel corn
2 cans cream of chicken soup
salt and pepper to taste
1 8-oz. pkg. process cheese, sliced

Cook the hamburger and green pepper together slowly until done. Cook the noodles in boiling water according to the directions; drain. Combine the hamburger mixture, noodles, corn, soup, salt and pepper. Reserve ½ c. cheese; and stir in the remaining cheese into noodles mixture. Pour into a well greased dish; cover with reserved cheese. Bake at 350° for 30 minutes. Makes 6-8 servings.

Pamela Williams—Ninnekah

HAMBURGER CASSEROLE

1 lb. hamburger (brown in skillet)
½ c. chopped onion
½ c. chopped celery
¾ c. water

Add to browned meat, cover and simmer about 10 minutes.

½ c. raw rice
1 can cream of mushroom soup
1 can chicken soup
3 t. soy sauce
1 can chow mein noodles

Mix all except the noodles into the meat mixture. Mix well. Pour into greased baking dish and bake in oven at 350°F. about 50 min.

Genny Newton—Meridian

HAMBURGER CASSEROLE

1 lb. hamburger
1 10-oz. pkg. frozen, green peas
1 c. celery, diced
¼ c. onion, chopped
1 t. salt
1 can cream of mushroom soup
potato chips

Mix first 6 ingredients together. Cover with crushed potato chips. Bake at 325° for 30 minutes.

Imogene Fields—Meridian

HAMBURGER CASSEROLE

1½ lb. ground beef
1 can cream of mushroom soup
1 can cream of chicken soup
1 pkg. Lipton onion soup mix (dry)
1 pkg. tater tots

In 9 x 13 inch pan, which has been sprayed with Pam, put ground beef. Do not cook meat. Add dry onion soup mix to meat, mixing well. Next mix soups with small can of milk. Mix soup mixture with meat. Cover with tater tots. Bake in preheated 350°F. oven until tater tots are brown.

Onnie Roy—Slaton

HAMBURGER CASSEROLE

1 lb. hamburger meat
1 small onion, chopped
1 small bell pepper, chopped
¼ c. celery, diced
3 c. dry noodles
1-2 cans cream of mushroom soup
cheddar cheese, grated

Saute onion, celery, and pepper in large skillet. Add meat and cook until all red has disappeared. Cook the noodles until tender. Put the meat mixture in buttered casserole dish, add noodles, pour the soup that has been diluted with milk according to directions on can, to the meat, cover and cook in 350° oven for 25 minutes. Just before serving, cover with cheddar cheese. Return to oven until cheese is melted. Serves 6 to 8.

Alice Terry—Lucile

HUNGARIAN GOULASH

¼ c. shortening
2 lb. beef stew, cut into 1 inch cubes
1 c. sliced onion
⅛ t. instant minced garlic
¾ c. catsup
1½ c. water
2 T. Worcestershire sauce
1 T. brown sugar
2 t. salt
2 t. paprika
½ t. dry mustard
dash of cayenne red pepper

Melt shortening in large skillet. Cook and stir meat, onions, garlic in shortening until brown and onion is tender. Drain off fat. Stir in remaining ingredients. Cover tightly; simmer 2 to 2½ hours. Have ready, ¼ c. water, 2 T. flour and hot noodles. Shake water and flour in tightly covered jar. Stir slowly into meat mixture. Heat, stirring constantly until gravy boils. Boil and stir 1 minute. Serve over hot noodles. Serves 8.

Myra Graves—Slaton

JESSIE'S MEAT CASSEROLE

1 pkg. tater tots
1 can cream mushroom soup
1 lb. hamburger
1 onion
1 can cream cheddar cheese soup

Layer in baking dish. Cover bottom of dish with tater tots, pour 1 can of cream of mushroom soup over this. Brown hamburger meat and onion together, add over top of soup, last pour on a can of cream of cheddar cheese soup. Bake 350° for 30 minutes or until it bubbles.

Jessie Compton—Freeman

LAYERED BEEF AND CABBAGE CASSEROLE

1 lg. head green cabbage (about 4 lb.)
¼ c. salad oil
¾ t. salt
1 lb. ground beef
1 small onion, minced
1 32-oz. jar spaghetti sauce
1 c. water
⅓ c. regular long-grain rice
1 8-oz. pkg. mozzarella cheese, coarsely shredded

About 1½ hours before serving:

With knife, cut off and discard tough ribs from cabbage leaves; coarsely shred cabbage leaves. In 5-qt. Dutch oven over medium heat, in hot salad oil, cook cabbage and salt until very tender, stirring occasionally.

Meanwhile prepare meat sauce: In 12" skillet over high heat, cook ground beef and onion until pan juices evaporate and meat is well browned, stirring occasionally. Add spaghetti sauce, water, and rice; heat to boiling. Reduce heat to low; cover and simmer 20 minutes, until rice is tender, stirring occasionally.

Preheat oven to 350°F. Into 13" by 9" baking dish, spoon ½ c. meat sauce. Top with ½ of cabbage, and ½ of remaining meat sauce, and ½ of cheese. Repeat layering with remaining cabbage, meat sauce, and cheese. Bake 20 minutes or until heated through. Makes 8 servings. 400 calories per serving.

Doris Shaw—Pioneer

NOODLE-BEEF CASSEROLE

1 8-oz. pkg. noodles, cooked
1 12-oz. can corned beef, broken up
1 c. millk
¼ lb. American cheese, finely diced
1 can cream of chicken soup
½ c. onion, chopped
¾ c. bread crumbs
¼ c. green pepper, chopped

Combine all ingredients except bread crumbs and mix lightly. Pour into casserole and top with bread crumbs. Bake at 350° for 45 minutes. Yield 6 servings.

Betty Eubank—Blue Bonnet

MASHED POTATOES

Save some of the water in which the potatoes were boiled—add powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

SHEPHERD'S PIE

Mash 6 medium sized potatoes, and add:
- ¼ c. milk
- 1 T. chopped parsley
- 2 T. butter
- 1 t. dry mustard

Combine:
- 1½ lb. ground beef
- 1 egg
- ¼ c. milk
- 1 c. soft bread crumbs
- 2 T. chopped onion
- 1 T. catsup
- 1-1½ t. salt
- ½ t. Worcestershire sauce
- ¼ t. sage

Spread half of meat mixture in bottom of greased 2 qt. casserole. Cover with half of mashed potatoes. Repeat layers. Top mashed potatoes with 1 c. grated cheddar cheese and paprika (add cheese toward the end of baking time). Bake at 350° for 1 hour.

Judy Fitch—Ninnekah

SOUR CREAM NOODLE BAKE

- 1 pkg. noodles
- 2 T. butter or oleo
- 1 lb. ground beef
- 1 t. salt
- ¼ t. garlic salt
- ¼ t. pepper
- 1 c. tomato sauce
- 1 c. cottage cheese
- 1 c. sour cream
- ½ c. chopped onion
- ¾ c. shredded cheese

Cook noodles as directed and drain. Brown beef in skillet. Add tomato sauce, salts and pepper; simmer for 5 minutes. Combine cottage cheese, sour cream and onion; add to meat mixture. In a 9 x 13-in. baking dish, place noodles, meat mixture, then noodles and meat mixture, ending with grated cheese on top. Bake at 350° about 20-30 minutes.

Percilla Lamar—Freeman

SPAGHETTI CASSEROLE

- 1 7 oz. pkg. long, thin spaghetti
- 1 t. butter
- 2 lbs. ground beef, drained
- ⅓ c. chopped onion
- 1 c. cottage cheese (small curd)
- 2 cans tomato sauce
- ½ T. oregano
- 1 8 oz. pkg. cream cheese
- ¼ c. sour cream
- 2 t. chopped green onion

Brown hamburger, add tomato sauce and oregano. Mix cream cheese, sour cream, onion, cottage cheese and green onion. Cook spaghetti according to pkg. directions. Grease large casserole and spread ½ of the spaghetti in bottom of dish. Add all of cheese mixture, then remaining spaghetti and butter. Pour on meat and sauce mixture. Bake 45 minutes at 350°, covered.

Anna Mae Milliken—Happy Home

SPAGHETTI CHEESE CASSEROLE

- 2 onions, chopped
- 2 bell peppers, chopped
- 2 lbs. ground beef
- 2-3 cans tomato soup
- 2 small pkgs. cream cheese
- stuffed olives, sliced
- 1 7 oz. pkg. spaghetti

Melt 2 T. shortening in skillet. Sear vegetables; do not brown. Remove vegetables from skillet. Sear meat - do not brown. Add soup, vegetables, cream cheese, olives and cooked spaghetti. Mix well. Put in casserole - top with grated cheese. Bake in oven at 300° for 30-40 minutes. Makes 8 servings.

Judy Fitch—Ninnekah

SPANISH DISH

- 1 lb. ground meat
- 1 can cream corn
- ½ pkg. noodles
- little bit onion
- 1 can tomato sauce
- salt and pepper

Let cook slowly until done, and add the tomato sauce and noodles.

Genny Newton—Meridian

TALLERINA CASSEROLE

- 1 lb. ground beef
- salt and pepper to taste
- 1 12 oz. can cream corn
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- ½ lb. egg noodles, cooked
- 1 small can mushroom soup
- cheese slices to cover casserole

Saute' pepper and onion. Add meat mixture and cool till done. Add the tomato sauce and soup. Mix with the cooked noodles and pour into greased casserole. Top with cheese. Bake at 325° for 1 hour.

Ruby Keim—Pioneer

TALLERINE CASSEROLE

1 clove garlic, chopped
1 small pkg. noodles
1 large onion, chopped
2 cans tomato soup plus 1 c. water
2 c. grated cheddar cheese
2 t. oregano
2 lbs. ground meat
2 c. celery, diced
1 jar mushrooms
½ c. black olives, chopped

Boil noodles in salted water. Brown the meat in large skillet. Add onions, garlic, celery, salt, pepper and oregano, and cook 10 minutes. Add soup, water, olives, mushrooms and part of the cheese. Mix and cook well. Use two 9 x 13-in. casserole dishes. Put cooked noodles out in these. Pour other ingredients over them, then top with rest of cheese. Bake in 350° oven about 20 min. Serves 8 to 10.

Doris M. Schlecht—Ninnekah

VEGETABLE MEAT CASSEROLE

2 c. potatoes
1½ lbs. hamburger meat
1 c. corn or green beans
1 can cream of mushroom soup
1 small onion
1 c. cheddar cheese, shredded

Steam potatoes until done. While cooking potatoes, fry hamburger meat until lightly brown with onions. When all are done, put layer of potatoes in the bottom of a baking dish; then layer of potatoes, and then meat; next a layer of corn or green beans (or you can use both). Then cover with shredded cheese. Mix ¼ c. water with soup and pour over all. Bake in 350° oven for about 30 minutes or until hot enough to bubble. Makes 6 to 8 servings.

Emily Biby—Norrose

Chicken

BROCCOLI-CHICKEN CASSEROLE

12 chicken thighs or wishbones, skinned
2 T. cooking oil
1 6 oz. pkg. Italian salad dressing mix
1 t. salt
3 c. water
¼ c. catsup
3 c. medium potatoes, cubed
2 c. frozen, small, whole onions
1 10 oz. pkg. frozen, chopped broccoli
3 t. flour
2 c. sliced, fresh mushrooms
1 medium bell pepper

In 4½ qt. Dutch oven or electric skillet, slowly brown chicken on low temp. in cooking oil, browning on both sides. Remove chicken, drain fat. In the same pan, add dry salad mix and salt. Stir in water and catsup. Return browned chicken to pan and bring to a boil. Reduce heat, cover and simmer 15 minutes. Add potatoes and onions. Cover and simmer 15 more minutes. Add frozen broccoli, bell pepper and mushrooms. cover and simmer until vegetables are tender - approx. 15 more minutes. Blend in ¼ c. water and flour until thick. Serve hot from pan. Yields 6 servings.

Agnes Workman—Ninnekah

BROCCOLI CHICKEN QUICHE

1 deep dish pie crust shell
1 10 oz. pkg. frozen broccoli spears, cooked
1 whole chicken breast, cut up and boiled
1 c. Swiss cheese, shredded
4 eggs, slightly beaten
1 can Milnot
1 t. salt
½ t. onion powder
½ t. poultry seasoning
¼ t. ground coriander
¼ t. white pepper

Bake crust unpricked for 5 minutes at 450°; then reduce heat to 375°.

Mix broccoli, cheese, chicken, eggs, milk and seasonings. Pour into pie shell and bake for 50 minutes at 375°.

Sue Gilliam—Friend

CHICKEN & BROCCOLI CASSEROLE

1 whole chicken, cooked and boned
2 pkgs. broccoli spears
1 can cream of chicken soup
1 c. mayonnaise
1 T. lemon juice
½ t. curry powder
1 c. bread crumbs
1 c. cheddar cheese, shredded

Cook broccoli as directed on pkg. Mix ingredients, except bread crumbs and cheese. Let simmer 10 minutes. Place in greased casserole dish. Sprinkle bread crumbs and cheese on top. Bake 20 minutes. May substitute hamburger for chicken. Brown hamburger and ½ c. onion in skillet before combining with other ingredients. Serves 8 to 10 people.

Vera Collins—Ninnekah

CHICKEN/BROCCOLI

1 10 oz. pkg. chopped broccoli
1 c. Minute Rice
1 c. diced, cooked chicken
1 10¾ oz. can condensed cream of mushroom soup
1 c. milk
1 c. grated cheddar cheese
1 chopped, medium onion

Place vegetable in ½ qt. baking dish. Bake at 350° for 7 minutes to partially thaw. Stir in rice, chicken, soup, liquid (milk), half the cheese and the flavor addition (onion); then sprinkle with remaining cheese. Bake for 45 minutes, or until hot and bubbly.

Makes 5 c. or 3 servings.

Mary Giles—Meridian

CHICKEN CASSEROLE

Put a layer of potato chips in bottom of pan. Spread a can of cream of chicken soup over chips. Put a can of boned chicken over soup. Sprinkle with shredded cheese. Put layer of potato chips over top. Put in oven till heated through. Bake at 350°.

Note: Same for tuna, except use 1 can Campbell's cream of mushroom soup and 1 can tuna.

Linda Butler—Ninnekah

CHICKEN CASSEROLE

Cover 6 chicken breasts (split) with water, and cook until tender. Remove from bone in chunks and put in 8 x 8-in. Pyrex baking dish. Mix 1 c. broth from chicken and 1 can of cream of mushroom soup. Pour over chicken. Brown approximately ¼ c. chopped onion in ½ to 1 stick margarine. Mix 1 c. broth from chicken with 1 pkg. Pepperidge Farms dressing. Add onion and slivered water chestnuts or onions (as desired) to the dressing. Spread on top of chicken and heat in 350° oven about ½ hour or until dressing is brown.

Serves 6 to 8.

Ann Calhoun—Ninnekah

CHICKEN CASSEROLE

1 4 lb. chicken, cooked
1 can cream of mushroom soup
1½ c. Velveeta cheese, grated
1½ c. celery, cut fine
3 eggs, beaten
1 large onion, chopped
3 c. chicken broth
1 box Ritz crackers, crushed

Mix all ingredients and 3 c. crackers together. Place in casserole. Sprinkle remaining 1 c. of crackers on top. Bake 1 hour at 350°. It can be frozen, but don't bake.

Mary Hedger—Blue Bonnet

CHICKEN CASSEROLE

1 7 oz. pkg. raw elbow macaroni
2 c. milk
1 can cream of celery soup
1 can cream of mushroom soup
½ lb. cheddar cheese, grated
2 c. cubed, cooked chicken
1 small onion, chopped
1 2 oz. jar pimento (optional)

Mix all ingredients in a large bowl; seal and place in refrigerator overnight. Remove from refrigerator 1 hour before baking. Stir well. Place in 1½ qt. casserole, sprinkle with bread crumbs. Bake at 350° for 1 hour.

Nancy Johnson—Ninnekah

CHICKEN CASSEROLE

2 8 oz. Pepperidge Farms dressings
2 sticks margarine, melted
2 c. chicken broth

Mix together and put half in bottom of large baking dish.

6 c. diced chicken
1 c. chopped onion
1 c. chopped celery
¾ t. salt
1 c. mayonnaise

Mix together and spread over dressing.

Beat 4 eggs with 3 c. milk and pour over contents. Cover top with other half of dressing mixture. Cover and put in refrigerator overnight. Take out 1 hour before baking and spread 2 cans of mushroom soup over top. Bake at 325° for 40 minutes. Sprinkle grated cheese over top and bake 10 more minutes.

Percilla Lamar—Freeman

CHICKEN CASSEROLE

1½ c. milk
4 T. butter
3 eggs
2 c. crumbs (bread or crackers)
½ c. chopped onions
salt and pepper to taste
3 c. chopped chicken, cooked

Heat milk to scalding and add the eggs (beaten), crumbs, onion and chopped meat. this will need to bake at 350° for 30 to 35 minutes. Serve with white sauce on top.

This recipe will make 6 to 8 servings.

Ora Lee Nicholas—Meridian

HOT CHICKEN CASSEROLE

Cook 3 or 4 lb. fryer. Cut in bite size pieces. (Or use 4-5 chicken breasts.)

- 1½ c. chopped celery
- 2 T. shredded onions
- 1 can mushroom soup
- 1 c. mayonnaise
- 1 c. water chestnuts
- 1 small can pimentos

Mix together and put in 9 x 13-in. baking dish. Top with 2 c. crushed potato chips. Add grated cheese. Bake at 350° for 15-20 minutes. (Turkey may be used.)

Serves 6-8 persons.

Nadel Pearson—Winter Creek

CHICKEN CONTINENTAL

- 1 fryer, cut up into pieces
- 1 can chicken soup
- 3 T. diced onion
- salt and pepper
- 1 stick celery, diced
- ⅛ t. thyme
- 1⅓ c. water
- 1⅓ c. Minute Rice

Roll seasoned chicken in flour; brown in oil. Remove chicken from pan and saute onion and celery in drippings. Stir in soup, seasoning and water with onions and celery. Cook and stir until boiling. Spread in bottom of baking dish. Pour all except ⅓ of soup over rice and mix. Top with browned chicken. Add remaining soup. Bake 350° for 35 to 45 minutes.

Ann Calhoun—Ninnekah

CHICKEN NOODLE BAKE

- 1 can cream of celery soup
- ½ c. milk
- 1 c. boned, cooked chicken
- 2 c. cooked noodles (4 oz. uncooked)
- 2 T. chopped pimentos
- 1 c. English peas (optional)
- ¼ c. buttered bread crumbs

Combine all ingredients and place in 1½ qt. casserole. Top with buttered bread crumbs. Bake 25 minutes at 375°F.

Serves 4.

Claire Powell—Extension Home Economist

CHICKEN-NOODLE CASSEROLE

- 1 whole canned chicken
- 1 10-oz. pkg. medium noodles
- ½ t. salt
- 1 c. chopped onions
- 2 c. chopped celery
- 1 small can mushrooms - stems and pieces
- ½ lb. Velveeta

Remove chicken from bone; cut into 1" pieces. (Do not use skin or giblets.) Bring broth to boil; add noodles and cook until tender on medium heat. Add salt. Saute onions in margarine or oil. Cook celery in small amount of water until tender. Add onions, celery and mushrooms to noodles; add chicken. Simmer for 5-10 minutes. Add grated Velveeta and stir in well. Pour into lightly greased baking dish. Cover and heat in slow oven (300°) for 30-35 minutes.

Note: Small fryer, boiled until tender, may be used instead of canned chicken.

Nona Sue Sheerer—Rural Neighbors

CHICKEN AND RICE

- 1 c. uncooked rice
- 1 large fryer, cut up
- 1 pkg. Lipton onion soup mix
- 1 can cream of mushroom soup
- 1½ cans water

Grease Pyrex dish 8½ by 13 inch. Add rice sprinkled over dish. Lay fryer, which has been salted slightly and peppered if desired, over rice. Sprinkle onion soup over chicken. Mix water and mushroom soup, pour over chicken. Cover with foil and bake at 350° for 1½ to 2 hours, or until done.

Serves 8.

Grace Campbell—Ninnekah

CHICKEN AND RICE

- 1 3 to 3½ lb. chicken
- 1 c. Minute Rice
- 1 pkg. Lipton onion soup mix
- 1 c. milk
- 1 can chicken broth
- 1 can cream of mushroom soup

Cut up the chicken and mix the rest of the ingredients. Pour into a baking dish and lay the chicken on the top of the rice mixture. Cover with foil and bake at 350° for 1 hour.

Sheryl Carr—Winter Creek

CHICKEN AND RICE

- 1 can cream of mushroom soup
- 1 can celery soup
- 1 c. Minute Rice, uncooked
- 2 c. milk
- ¼ t. black pepper
- ½ pkg. dried onion soup mix
- ½-1 stick butter, melted
- 1 chicken, cooked (and meat removed from bones)

Mix soups, rice, milk, pepper and dried onion soup. Melt butter in large casserole dish. Pour other ingredients over butter. Lay chicken on top of mixture. Bake at 350°F. for 45 minutes. Serves 8.

Nellie Snow—Slaton

CHICKEN RICE CASSEROLE

Line 13 x 9 x 2 inch pan with 5 strips of bacon. Sprinkle with 1 c. regular uncooked rice over bacon.

Lay 1 cut-up fryer over rice (or use chicken breasts). Season with salt, pepper, oregano and sage. Pour 2 cans cream of chicken soup over and seal real good with foil. Bake 300° for 2 hours. It doesn't need much salt, as soup is salty.

Nancy Johnson—Ninnekah

CHICKEN-RICE CASSEROLE

- 1¾ c. water
- 3 T. butter
- ½ c. celery, chopped
- ½ c. green pepper, chopped
- ¼ c. onion, chopped
- ¼ t. salt
- ⅛ t. pepper
- 1½ c. Minute Rice
- 2 cans cream of chicken soup
- 1 soup can of milk
- 3 T. chilies, chopped
- 2½ c. cooked, cubed chicken
- ½ c. grated cheese

Combine the first seven ingredients and simmer until almost done. Add the rice; stir and cover for 10 minutes and then fluff with a fork. Add soup, milk, chilies and the chicken. Combine well and turn into an oiled casserole dish.

Bake 20 to 25 minutes in a preheated oven at 325°; then sprinkle with the cheese.

Serves 6 to 8.

Mildred McMeans—Lucile

DIFFERENT CHICKEN RICE

- 4 5 oz. cans of canned chicken
- 1 pkg. Uncle Ben's combination rice
- 1 can celery soup
- 1 chopped onion
- 1 small jar pimentos
- 1 can drained, French green beans
- 1 c. mayonnaise
- 1 can sliced water chestnuts

Cook rice as directed. Add other ingredients and bake 30 minutes at 350°. This can be made ahead. It will freeze real good. Serves 16.

Sybil Montague—Blue Bonnet

CHICKEN SPAGHETTI

- 1 chicken, boiled, boned and chopped
- 1 16 oz. pkg. spaghetti
- 1 lb. Velveeta cheese, shredded
- 1 can cream of mushroom soup
- ½ can green chili peppers, cut fine (optional)

Stew chicken. Remove from broth; then bone and chop. Cook spaghetti in chicken broth. Mix chicken, cheese, peppers and soup. Add to spaghetti. Pour into baking dish; sprinkle with some of the shredded cheese. Bake in 350° oven until cheese melts. Serve with tossed salad, hot rolls and dessert.

Jessie Compton—Freeman

CHICKEN SPAGHETTI

Cook and debone chicken. Cook 1 small pkg. spaghetti in chicken broth.

Add:

- 1 can cream of mushroom soup
- 1 lb. Velveeta cheese chopped in cubes
- 1 soup can of milk
- chopped chicken

Saute large onion and 1 green pepper in butter until onion is clear. Add to the rest of the ingredients and simmer until thoroughly heated.

Iris Dunn—Ninnekah

CHICKEN SPAGHETTI

Cook a hen until so tender the meat will fall from the bones. Add salt and pepper, a bay leaf and a few celery leaves the last 20 minutes of cooking. Cover kettle tightly and do not boil chicken, but simmer gently. Let cool in broth. (You should have 1 qt. when chicken is done.) When cool, remove skin and gristle and cut into large pieces.

- 1 can tomatoes (pulp only)
- 1 onion, finely chopped
- 3 inner stalks of celery, finely chopped
- ½ green pepper, shredded
- 2 T. minced parsley
- 1 T. Worcestershire sauce
- 1 cube butter
- salt and pepper
- dash of cayenne
- 1 pt. chicken broth
- 2 T. flour
- 1 c. ripe olives, sliced
- 1 can mushrooms, sliced

In heavy skillet, heat butter; add onion, green pepper, celery, parsley and a large clove of garlic (minced finely). Saute until onion is yellow. Add tomato pulp, Worcestershire sauce, salt, pepper and cayenne. Stir in broth and cook until mixture is thick and rich - about 30 minutes. Add olives and mushrooms while above is still cooking. Also, prepare one box spaghetti according to directions on box.

In a large baking dish with plenty of surface, place a layer of spaghetti, then sauce, then the chicken; continue until all is used. Dust lightly on top with fine crumbs.

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Dot with butter. Bake 45 minutes at 350°. If more broth is needed, add when about done. This should be quite moist.

Serves 10 generously. For 30, use three boxes of spaghetti.

NOTE: This is delicious topped with cheese instead of crumbs.

Ann Calhoun—Ninnekah

CHICKEN SPAGHETTI

4 stalks celery, diced
1 4 oz. can pimentos
1 large hen
1 lb. spaghetti
1 t. salt or more
1 medium onion, diced
1 green pepper, diced
1 medium size can English peas
2 cans cream of mushroom soup
2 lb. Velveeta cheese, diced

Boil the cut up chicken until done. Remove from bone and dice coarsely. Save broth. Add cheese while hot until cheese is melted.

In 2 T. butter, saute onion, green pepper and celery. Add pimentos last few minutes. Add soup to chicken and cheese mixture; then add vegetables. Stir well. Bake 45 minutes at 350°F. If frozen, bake 3 hours at 200°F.

Serves 25. Good when warmed over.

Nellie Snow—Slaton

CHICKEN SUPREME

1 whole chicken
1 small onion
1 8 oz. can mushrooms
2 cans cream of chicken soup
1 small pkg. slivered almonds
6 oz. spinach noodles
bread crumbs (optional)

Boil whole chicken and pick off meat. In skillet, saute chopped onion; add drained mushrooms, undiluted soup and almonds. Add cooked, drained spinach noodles and chicken. Put in greased casserole, top with almonds or bread crumbs. Bake at 350° until heated through - about 30 minutes.

Vicki Standridge—Lucile

CHICKEN TETRAZZINI

¼ lb. butter
1 c. flour
1 qt. chicken stock
1 egg yolk
¼ c. pimento, chopped
¼ c. sliced mushrooms
Italian and American cheese
salt and pepper
1 4 lb. chicken, boiled, boned and cut into strips
½ lb. spaghetti

Put butter in saucepan and let melt. Add flour and cook. Stir slowly until well blended, without lumps. Make sure flour is cooked. Add chicken stock, mix well, then add egg yolk and stir. Now add chicken, 1 c. boiled ham (cut into strips), mushrooms and pimentos, stirring to mix all ingredients. Fold into spaghetti that has been freshly boiled. Place in a casserole dish. Sprinkle with cheeses and melted butter. Bake until cheese is melted to a golden brown. Serves 6.

Carolyn Spradlin—Pioneer

CHINESE CHICKEN

1 10¾ oz. can condensed chicken broth
½ c. Bisquick baking mix
2 c. cut-up, cooked turkey or chicken
⅓ c. blanched, whole almonds
1 16 oz. can chow mein vegetables, drained
1 4 oz. can mushroom stems and pieces, drained
1 2 oz. jar sliced pimientos, drained (optional)
1 c. chow mein noodles

Heat oven to 375°. Gradually stir broth into baking mix in ungreased 1½ qt. casserole. (Mixture will be slightly lumpy.) Stir in remaining ingredients, except chow mein noodles. Bake uncovered until thick and bubbly, about 40 minutes. Sprinkle with chow mein noodles; bake uncovered 5 minutes longer. Let stand uncovered 5 minutes before serving. Makes 5 or 6 servings.

Jeanette Worden—Ninnekah

SANDY'S SIMPLE AND GOOD CHICKEN CASSEROLE

1 3 qt. pkgs. potato chips, crushed
1 can cream of chicken soup
1 can chicken-noodle soup
1 can chicken rice soup
2 eggs, well beaten
½ c. crackers, crushed
1 small can pimento, drained and diced
1 can water chestnuts, drained and sliced
¼ t. Tabasco sauce
3 cans boned chicken, chopped
sliced cheese

Place half potato chips in greased 12 x 9 x 2-in. pan. Combine soups; add eggs and cracker crumbs. Now add pimento, chestnuts and Tabasco sauce. Pour over potato chips and add chicken. Top with potato chips and cheese. Bake at 350° for 1 hour.

Carolyn Whitener—Ninnekah

SOUR CREAM AND CHICKEN CASSEROLE

8 chicken breasts
2 cans cream of chicken soup
1 large carton sour cream
¾ T. lemon juice
1 c. Ritz cracker crumbs (do not substitute)
4 T. butter

Cook and bone chicken. Cut into bite size pieces. Butter a 9 x 13-in. baking dish and spread chicken on bottom. In a bowl, combine the chicken soup, sour cream and lemon juice. Mix well and pour over chicken. Sprinkle 1 t. onion powder over the top. Melt butter in a pan and add cracker crumbs, stirring over a low heat until all of the butter is absorbed. Sprinkle over the top. Bake in a 350° oven for 30 to 40 minutes. If desired, you can top with poppy seeds.

Muryl Ross—Friend

SUMMER GARDEN CASSEROLE

2 c. cubed, soft bread
½ c. grated cheese
2 T. butter

Mix together. Line a buttered, shallow 8 x 8-in. pan with ½ of butter. Add as a layer:

1 c. peas
1 can cream of chicken soup
1 c. cooked chicken
4 boiled eggs, sliced

Arrange sliced tomatoes over top. Cover with remaining crumbs. Bake 25 minutes at 350°.

Janet Howard—Winter Creek

Pasta

CHEESE AND MACARONI

3 c. macaroni
1½ c. diced cheddar cheese
1½ to 2 c. milk

Put 1 qt. water in a kettle and place on stove; bring to a boil. Add 1 T. oleo and macaroni. Cook 15 to 20 minutes, stirring to keep from sticking to bottom of kettle.

Next step is making a white sauce. (I call mine a cream gravy.)

Place 1 c. melted butter into 1 qt. kettle. Add ½ t. salt and ½ t. black pepper. Stir in enough flour to make a thick paste. Cook or let simmer for 2 minutes, stirring constantly.

Butter a Corningware dish. Place a layer of macaroni in dish; sprinkle diced cheese over macaroni. Now dip 1 c. or more of white sauce on cheese. Add another layer of macaroni; sprinkle cheese on this; then dip 1 c. sauce over this. Add rest of macaroni, white sauce, and this time add cheese last. Place in 325° oven. Cook 15 minutes, or until cheese melts.

Beatrice Janssen—Arcadia

MACARONI AND CHEESE

1½ c. macaroni, cooked
1¼ c. milk
3 T. butter
1 t. salt
1 t. onion, chopped (optional)
1 c. soft bread crumbs (in large bowl)
2 eggs, well beaten
3 c. cheddar cheese, grated

Cook macaroni as suggested until tender. Add butter to milk in small pan to melt as milk scalds. Mix salt and onion to warmed milk. Pour over the bread crumbs. Add eggs and ½ the cheese. Mix all together. Place in greased baking dish. Top with rest of cheese and bake at 350° for 30 to 40 minutes, until lightly browned and a knife inserted in casserole comes out clean.

NOTE: A tasty variation is thick tomato slices, stuffed olives (and pimento strips) on casserole.

Judith A. McAdams—Ninnekah

MACARONI AND CHEESE CASSEROLE

1 pkg. macaroni and cheese dinner
1 lb. ground beef
½ c. chopped celery
¼ c. chopped green pepper
¼ c. chopped onion
2 c. whole corn, drained
1 6 oz. can tomato paste
½ c. water
salt and pepper to taste

Stir macaroni into 6 c. boiling water. Boil until tender. Drain and add ¼ c. butter, ¼ c. milk and contents of the sauce pkg. Stir until creamy and smooth. Brown meat and add celery, peppers and the onions. Cook until tender. Stir in the corn, tomato paste and water, then mix in the macaroni and cheese. Pour this into a greased 2 qt. casserole. Bake at 350° for 15 or 20 minutes.

Ora Lee Nicholas—Meridian

PIZZA MACARONI AND CHEESE

1 7 oz. box Kraft macaroni and cheese
2 eggs
1 8 oz. can tomato sauce
1 t. oregano leaves, crushed
1 t. basil leaves, crushed
pepperoni slices
mozzarella cheese, grated

(Continued Next Page)

Prepare macaroni and cheese accord- to directions. Add eggs, beaten. Spread in 9" x 13" pan. Bake 10 minutes at 375°. Meanwhile, mix remaining ingredients, except cheese and pepperoni. Spread tomato sauce mixture over macaroni and cheese. Sprinkle with grated cheese. Put oregano and pepperoni slices over cheese. Bake 10 minutes longer. Cut in squares to serve, 6-8 servings.

Other toppings: ¼ c. each mushrooms, chopped green peppers, chopped onion or ripe olives. Serves 6-8.

Alberta Taylor—Lucile

DEVILED EGGS DELUXE

- 6 hard-cooked eggs
- ½ t. salt
- ¼ t. pepper
- ½ t. dry mustard
- 1 T. Worcestershire sauce
- 2 T. (about) salad dressing or vinegar to moisten
- ⅓ c. milk
- 1 #303 can asparagus
- 1 can cream of mushroom soup
- ¼ c. bread crumbs

Halve eggs and remove yolks. Mash yolks with seasonings and moisten with salad dressing or vinegar. Refill whites with yolk mixture, heaping lightly. Grease 1½ qt. casserole. Line with asparagus and top with deviled eggs. Combine soup and milk. Pour over eggs and sprinkle with bread crumbs. Bake at 350°F. 30 minutes.

Serve with spiced peaches, relish tray of carrot strips, celery and olives, brown and serve rolls, pineapple crisp and milk. Serves 6. (Use as one dish meal).

Ohal Brand—Ninnekah

Pork

FRANKFURTER-CORNBREAD SHORTCAKE

- ½ c. chopped celery
- 1 c. chopped onion
- ½ c. chopped green pepper
- ¼ c. fat
- 2½ c. tomatoes (#2 can)
- 8 frankfurters
- ½ t. salt

Cornbread Topping

Brown celery, onions and green peppers in fat. Remove from heat; add tomatoes, frankfurters cut into eighths, and salt. Pour into 2½ qt. casserole.

Pour cornbread batter on top (homemade, or use 1 cornmeal muffin mix). Garnish with additional small slices of frankfurters. Bake uncovered at 375° about 35 minutes.

CORNBREAD TOPPING

- ¾ c. sifted flour
- 3 t. baking powder
- 1 t. salt
- ¾ c. cornmeal
- 2 T. shortening
- 1 egg, well beaten
- ⅔ c. milk

Sift together flour, baking powder and salt. Add cornmeal. Cut shortening into flour mixture until well blended. Add egg and milk. Stir until dry ingredients are moistened.

Serve with carrot sticks, green beans, milk and apple crisp.

Ohal Brand—Ninnekah

HAM CASSEROLE

- 1 stick margarine
- 4-5 ribs celery, chopped
- 1 large onion, chopped
- 1 bell pepper, chopped
- 3 c. ham chunks
- 1 lb. Velveeta cheese
- 2 cans cream of mushroom soup
- 1 pkg. egg noodles

Cook celery, onion, bell pepper and ham slowly in margarine until soft. Boil egg noodles. When vegetables are soft, add 2 cans cream of mushroom soup, undiluted. Stir in Velveeta cheese and cooked noodles. Pour into a buttered 2 qt. casserole dish. Add garlic salt to taste. Bake 30-35 minutes at 350°F. Makes 10 servings.

Ruby Brewer—Slaton

HAM AND POTATO SKILLET

- 1 lb. sliced, ready-to-eat ham
- 1 T. butter or margarine
- 1 T. brown sugar

In 10-inch skillet, brown 1 lb. sliced, ready-to-eat ham in 1 T. butter or margarine and 1 T. brown sugar. Remove ham; pour off drippings. In the same skillet, mix:

- 1 can cream of mushroom soup
- ½ c. evaporated milk
- ½ c. water
- ¼ c. chopped onion
- ½ t. salt
- ¼ t. pepper

Stir in:

- 3 c. peeled potatoes
- 1 c. peeled, sliced carrots

Cover; cook over low heat, stirring now and then, until vegetables are tender - 35 minutes. Place ham on vegetables. Cover and cook about 10 minutes.

Makes 4 servings.

Nina Boyd—Blue Bonnet

PORK CHOP CASSEROLE

1 small pkg. precooked rice
1¼ t. salt
6 pork chops, browned
dash of pepper
1½ c. water
¼ t. ginger
½ t. cinnamon
2 T. butter

Cook rice according to pkg. instructions. Add ginger, cinnamon, pepper and butter. Pour into buttered casserole and top with pork chops. Cover and bake at 350° for 1 hour.

Makes 6 servings.

Betty Eubank—Blue Bonnet

HEARTY PORK AND BEAN CASSEROLE

1 lb. sausage
2 T. brown sugar
¾ c. catsup
1 32 oz. can pork and beans
1 12 oz. can whole kernel corn
2 T. minced onion
1 t. salt
1 T. mustard
1 T. vinegar
1 lb. tater tots
2 c. shredded cheese

Saute sausage; drain. Stir sugar, catsup and pork and beans into meat. Add undrained corn, onion, mustard, vinegar and salt. Pour into greased 13 by 9 by 2 in. pan. Arrange tater tots over top. Bake at 375° for 30-40 minutes. Cover with shredded cheese. Bake 5 minutes more.

Paulette Nicholas—Meridian

SEVEN-LAYER CASSEROLE

1½ c. cooked rice
1½ c. cubed ham
½ onion, chopped
1½ c. chopped broccoli, cooked and drained
1 10 oz. can cream of mushroom soup
1½ c. shredded cheddar cheese
¼ c. milk
2 slices sour dough bread
2 T. butter or margarine

In a buttered 1½ qt. casserole dish, layer rice, ham, onion and broccoli. In a separate bowl, combine soup, cheese and milk. Spread over broccoli. Bake at 375° for 20 minutes.

Meanwhile, make coarse bread crumbs in a blender with bread slices. Saute crumbs in butter over medium-high heat until light brown, stirring frequently. Sprinkle crumbs over casserole. Continue baking 15 minutes longer, until hot and bubbly.

Makes 4 servings. Preparation time: 30 minutes. Baking time: 35 minutes.

Sue Bartlett—Winter Creek

Fish

FRIDAY SALMON CASSEROLE

¾ c. rice
1 qt. boiling water
3 t. salt
2 T. parsley, chopped
4 T. fat, melted
4 T. flour
2 c. milk
½ t. celery salt
¼ t. nutmeg
2 T. lemon juice
1 c. American cheese, grated
1½ c. salmon, flaked

Cook rice in the boiling water with 2 t. salt. Toss cooked rice with parsley; pour into a greased casserole. Blend fat and flour. Gradually stir in milk. Cook 20 minutes until thick. Remove sauce from heat; add remaining 1 t. salt, seasonings, lemon juice and cheese. Stir until the cheese is melted. Add salmon. Pour mixture over rice. Bake at 375°F. for 30 minutes.

Yields 6 servings.

Myra Graves—Slaton

SHRIMP AND NOODLE CASSEROLE

1 lb. peeled shrimp
1 8 oz. pkgs. medium noodles
2 cans cream of mushroom soup
1 c. sour cream
½ c. sliced green onions and tops
¼ c. chopped green pepper
½ t. dried dill weed
½ t. pepper
¼ t. salt
½-1 c. shredded cheddar cheese
1 medium size tomato, sliced

Boil shrimp 5 minutes in salted water. Drain and rinse with cold water. Cook noodles and drain. Add soup, sour cream, onions, green pepper, dill weed, pepper and salt. Cut ¼ of shrimp into thirds and add with cheese to mixture. Put in shallow baking dish. Cover with foil; bake at 350° for 20 minutes. Remove foil and add whole shrimp on top. Bake 10 more minutes. Garnish top with tomato slices.

Carolyn Whitener—Ninnekah

TUNA CASSEROLE

1 can chow mein noodles
1 can cream of mushroom soup, undiluted
¼ c. water
1 c. chunk style tuna
1 c. finely diced celery
¼ c. minced onion
salt and pepper

Start heating oven to 325°. Set aside ½ c. chow mein noodles. In a casserole dish, combine the rest of the noodles with soup, water, tuna, celery, onions and seasoning. Sprinkle remaining noodles over top. Bake uncovered for 30 minutes.

Makes 4 servings.

Cleta Rooker—Friendly Mound

QUICK TUNA CASSEROLE

1 c. tuna
¾ c. milk
½ c. crackers, broken
1 egg, slightly beaten
½ c. onion, if desired

Cover with grated cheese
casserole dish for 30 minut
Micky Be

TUNA-NOODLE CAS

1 small pkg. egg noodle
1 small can tuna
1 can mushroom soup
½ can water
2 T. oleo or butter
dash pepper

Cook noodles as directe
tuna and break it into flake
Add mushroom soup and
mix well. Place half of cook
bottom of buttered 8" squar
Add half of tuna mixture, then
noodles and top with remai
ture. Dot with butter and pepper.

Bake in 350° oven about 30 minutes. Serves 6.

Grace Rowe—Arcadia

TUNA NOODLE CASSEROLE

1 12 oz. pkg. frozen egg noodles, cooked and drained
2 T. butter
1 can cream of mushroom soup
4 oz. cheddar cheese, chunked
2 6½ oz. cans tuna, drained
½ soup can milk

Combine all the above ingredients and pour into 8 x 8 inch greased baking dish. Top with crumbled soda crackers. Bake, uncovered at 400°, for 30 minutes.

Jeanette Worden—Ninnekah

TUNA NOODLE CRISP

4 oz. uncooked noodles
¼ c. Crisco
⅓ chopped onion
2 T. chopped green pepper
1 10½ oz. can cheese soup
½ c. milk
1 T. chopped pimento (optional)
1 t. salt
⅛ t. pepper
1 6½ or 7 oz. can tuna
½ c. bread crumbs

Preheat oven to 350°F. Cook noodles in boiling salted water according to pkg. directions; drain. Melt Crisco in large skillet. Add onion and green pepper; cook until tender. Stir in soup, milk, pimento, salt and pepper; bring to a boil. Add cooked noodles and tuna. Place mixture in a 1½ or 2 qt. casserole. Sprinkle bread crumbs on top. Bake at 350° for 25-30 minutes.

Jessie Compton—Freeman

Turkey 'N Stuffing Bake

½ cup (1 stick) butter or margarine
1¼ cups boiling water
3½ cups seasoned stuffing crumbs*
1 can (2.8 oz.) Durkee French Fried Onions
1 can (10¾ oz.) condensed cream of celery soup
¾ cup milk
1½ cups (7 oz.) cubed, cooked turkey
1 package (10 oz.) frozen peas, thawed

Combine butter and water; stir until butter melts. Pour over seasoned stuffing crumbs; toss lightly. Stir in ½ *can* French Fried Onions. Spoon stuffing mixture into 9-inch shallow baking dish (1½ quart). Press stuffing across bottom and up sides of dish to form a shell. Combine soup, milk, turkey and peas; pour into stuffing shell. Bake, covered, at 350° for 30 minutes. Top with remaining onions and bake, uncovered, 5 minutes longer. MAKES 4 to 6 servings.

**Three cups leftover stuffing may be substituted for butter, water, and stuffing crumbs. If stuffing is dry, stir in water, 1 tablespoon at a time, until moist but not wet.*

TURKEY CASSEROLE

2 eggs, well beaten
1 can mushroom soup
~~½ c. mayonnaise~~ ½ pkg onion soup mix
½ c. chopped, fresh parsley
½ t. ginger
~~1 T. Dijon mustard~~
½ t. sage
½ c. chopped nuts
2 c. cold, chopped turkey
½ c. bread crumbs

Combine first seven ingredients. Add chopped turkey. Pour into a greased casserole. Cover with bread crumbs moistened with turkey drippings. Sprinkle with paprika. Bake 30-35 minutes at 400°. Serve immediately.

Minnie Geurkink—Rural N

TURKEY BUFFET CASSEROLE

2 c. medium wide noodles
1 pkg. frozen broccoli
¼ t. prepared mustard
⅓ c. milk
1 can cream of celery soup
1 c. (¼ lb.) processed American cheddar cheese, grated
2 c. turkey or chicken, cut-up and cooked
⅓ c. toasted or salted almonds, slivered

In separate saucepan, cook noodles and broccoli as pkg. directs, until tender. Combine and heat soup, milk, cheese and mustard. Remove from heat. Drain noodles and broccoli. Cut up broccoli stems; leave flowerets whole. Arrange noodles, broccoli stems and turkey in shallow casserole or 8 inch square baking dish. Pour hot soup mixture over them. Arrange broccoli flowerets on top, pressing them lightly into the sauce; sprinkle with almonds. Bake at 350° for 15 minutes. Serves 4 to 6.

For Ham Buffet Casserole, substitute for turkey: 2 c. cut-up, cooked ham (or tongue); or 1 c. cooked ham and 1 c. cooked turkey or chicken.

Serve with apple and cabbage salad, garlic bread, pound cake topped with instant pudding, and milk.

Ohal Brand—Ninnekah

SPRING CASSEROLE

1 box frozen broccoli, cooked and drained
1 large can water-packed tuna, drained
1 can cream of mushroom soup
½ soup can of milk
½ c. Corn Flakes
¼ c. butter

Layer the broccoli, tuna and soup in a baking dish. Crumble Corn Flakes, that have been mixed with the butter, on top. Bake for 25 minutes in a 425° oven, or until golden brown. Serves 4-5.

Linda Humphrey

SUNDAY SUPPER CAS

1 12 oz. can tuna
1 can condensed cream soup
2 c. water
½ c. regular rice
½ c. chopped celery
1½ c. potato chips

Combine all the ingredien potato chips. Pour into a grea glass baking dish. Crush the and sprinkle over the top. B oven for 1½ hours. Makes

Pamela Willia

Vegetable

ASPARAGUS CASSEROLE

1 #2 can green asparagus tips
4 hard-boiled eggs, sliced
1 can cream of mushroom or asparagus soup
1 T. salt onion flakes, dried
¾ lb. American cheese, grated
bread crumbs

Drain asparagus. Place layers of asparagus, eggs and cheese in buttered baking dish. Cover with soup mixed with a small amount of milk (¼ c.). Bake in 350° oven until cheese is melted and bread crumbs are brown.

Note: Sprinkle top with bread crumbs and onion flakes.

Grace Can bell—Ninnekah

ASPARAGUS CA SEROLE

2 cans asparagus
cream of mushroom soup
hard-boiled eggs, sliced
sliced almonds
American cheese, grated

Place in layers, finishing with almonds and cheese. Bake at 350° for 45 minutes.

Carolyn Spradlin—Pioneer

ASPARAGUS CUSTARD

1 pkg. frozen asparagus (or 1 lb. fresh), cooked, drained and cut in 2" pieces
3 eggs, well beaten
1 t. salt
¼ t. pepper
¾ c. cracker crumbs
1 pimento, cut into small pieces
1 c. grated or cubed cheddar cheese
1 c. milk

To the well beaten eggs, add remaining ingredients, stirring in asparagus last. Pour into 1½ qt. casserole

Original Green Bean Casserole
Prep Time: 10 min. • Cook Time: 30 min.
1 can (10 3/4 oz.) CAMPBELL'S® Condensed Cream of Mushroom Soup
1/2 cup milk
1 tsp. soy sauce (optional)
Dash pepper
4 cups cooked cut green beans
1 can (2.8 oz.) FRENCH'S® French Fried Onions
1. In 1 1/2-qt. casserole mix soup, milk, soy, pepper, beans and 1/2 can onions.
2. Bake at 350° F. 25 min. or until hot.
3. Stir. Sprinkle remaining onions over bean mixture. Bake 5 min. or until onions are golden. Serves 6.
drained

Pour over green beans. Bake in a 350°F. oven for 35 minutes. About the last 10 minutes, add the onion rings and slivered almonds. Yields 8 to 10 servings.

Myra Graves—Slaton

GREEN BEANS AU GRATIN

⅛ t. black pepper
1 t. Worcestershire sauce
1 10¾ oz. can cream of mushroom soup
½ c. grated cheese
½ jar (2 oz.) pimentos
1 16 oz. can green beans
1 c. bread crumbs
1 T. margarine, melted

Mix together pepper, Worcestershire sauce and soup. Heat and add cheese and pimentos, stirring well until blended. Drain beans; place in a 1½ qt. buttered baking dish. Pour sauce over beans. Mix together the bread crumbs and melted margarine. Sprinkle buttered bread crumbs over the beans. Bake at 350° for 20 minutes. Serves 4 to 6.

Nora Langham—Slaton

BAKED GREEN BEANS

2 cans French style green beans, drained
1 can cream of mushroom soup
1 can water chestnuts, drained and chopped fine
2 pieces of toast, buttered and diced

Place green beans and mushroom soup in casserole dish. Add the water chestnuts and mix together. Top with the diced toast and place in oven at 350° for 40 minutes or until bubbly and brown.

Sue Gilliam—Friend

GREEN BEAN BAKE

2 16 oz. cans green beans, drained
1 can bean sprouts, drained
1 small can water chestnuts, sliced and drained
1 can cream of mushroom soup
1 small jar Cheez Whiz
1 can French fried onion rings, crumbled

Combine first 4 ingredients in 9" casserole. Cover with Cheez Whiz and sprinkle onion rings on top. Bake at 350° for 30 minutes. Serves 8-10.

Claire Powell—Extension Home Economist

GREEN BEAN CASSEROLE

1 can green beans
1 can celery soup
salt and pepper to taste
frozen onion rings

Drain the green beans and stir into the soup. Add ¼ c. of [illegible] per to taste. Pour into [illegible]s, sliced and top with onion rings. [illegible] for 20-25 minutes. Watch [illegible] onion rings don't burn. chestnuts,

Ruby Nelson—[illegible]

GLAMOUR BEANS

soup,

2 pkgs. French style frozen green bea.
1 large onion, chopped
1 small to medium green bell pepper, chopped
1 jar whole mushrooms (or pieces), drained
1 can bean sprouts or 1 lb. fresh bean sprouts, or both
1 can mushroom soup
1 pkg. slivered almonds
1 can sliced water chestnuts
4 oz. seasoned croutons or dressing mix
½ c. Parmesan or cheddar cheese
½ c. sour cream
⅓ c. butter, melted
1 t. salt
¼ t. black pepper

Cook beans until barely tender, and drain. Saute chopped onion in a little butter until just tender. Saute pepper in little butter until just tender. (Saute separately from onion as onion will get tender first and crunchiness is important). Brown slivered almonds in a little butter. Put ½ in casserole; save ½ for top.

Mix green beans, mushroom soup, mushrooms, sour cream, bean sprouts, sauteed onion and pepper, water chestnuts, salt and pepper. Mix and put in casserole dish. Crush croutons and mix with the melted butter. Pour over top of green bean mixture. Add cheese and ½ of almonds. Bake at 350° for 30 minutes. Do not overcook green beans, onion or green pepper. good hot or cold.

Ethel Glass—Ninnekah

OPAL'S CASSEROLE

1 can cream of mushroom soup
1 8 oz. can water chestnuts, drained and sliced
2 cans cut green beans, drained
1 small (8 oz.) can evaporated milk
1 stick butter
1 T. minced onion
1 pkg. Club crackers (½ box)

Melt butter and coat crackers with butter and milk. Line casserole with cracker mixture. Reserve ¼ to ½ of crackers for top.

Toss green beans, onion and water

(Continued Next Page)

TURKEY BUFFET CASSEROLE

2 c. medium wide noodles
1 pkg. frozen broccoli
¼ t. prepared mustard
⅓ c. milk
1 can cream of celery soup
1 c. (¼ lb.) processed American cheddar cheese, grated
2 c. turkey or chicken, cut-up and cooked
⅓ c. toasted or salted almonds, slivered

In separate saucepan, cook noodles and broccoli as pkg. directs, until tender. Combine and heat soup, milk, cheese and mustard. Remove from heat. Drain noodles and broccoli. Cut up broccoli stems; leave flowerets whole. Arrange noodles, broccoli stems and turkey in shallow casserole or 8 inch square baking dish. Pour hot soup mixture over them. Arrange broccoli flowerets on top, pressing them lightly into the sauce; sprinkle with almonds. Bake at 350° for 15 minutes. Serves 4 to 6.

For Ham Buffet Casserole, substitute for turkey: 2 c. cut-up, cooked ham (or tongue); or 1 c. cooked ham and 1 c. cooked turkey or chicken.

Serve with apple and cabbage salad, garlic bread, pound cake topped with instant pudding, and milk.

Ohal Brand—Ninnekah

SPRING CASSEROLE

1 box frozen broccoli, cooked and drained
1 large can water-packed tuna, drained
1 can cream of mushroom soup
½ soup can of milk
½ c. Corn Flakes
¼ c. butter

Layer the broccoli, tuna and soup in a baking dish. Crumble Corn Flakes, that have been mixed with the butter, on top. Bake for 25 minutes in a 425° oven, or until golden brown. Serves 4-5.

Linda Humphrey

SUNDAY SUPPER CAS

1 12 oz. can tuna
1 can condensed cream soup
2 c. water
½ c. regular rice
½ c. chopped celery
1½ c. potato chips

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glass baking dish. Crush the
and sprinkle over the top. B
oven for 1½ hours. Makes

Pamela Willia

Vegetable

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1 #2 can green asparagus tips
4 hard-boiled eggs, sliced
1 can cream of mushroom or asparagus soup
1 T. salad onion flakes, dried
¾ lb. American cheese, grated
bread crumbs

Drain asparagus. Place layers of asparagus, eggs and cheese in buttered baking dish. Cover with soup mixed with a small amount of milk (¼ c.). Bake in 350° oven until cheese is melted and bread crumbs are brown.

Note: Sprinkle top with bread crumbs and onion flakes.

Grace Cam bell—Ninnekah

ASP AGUS CA SEROLE

2 can aragus
cream of mushroom soup
hard-boiled eggs, sliced
sliced almonds
American cheese, grated

Place in layers, finishing with almonds and cheese. Bake at 350° for 45 minutes.

Carolyn Spradlin—Pioneer

ASPARAGUS CUSTARD

1 pkg. frozen asparagus (or 1 lb. fresh), cooked, drained and cut in 2" pieces
3 eggs, well beaten
1 t. salt
¼ t. pepper
¾ c. cracker crumbs
1 pimento, cut into small pieces
1 c. grated or cubed cheddar cheese
1 c. milk

To the well beaten eggs, add remaining ingredients, stirring in asparagus last. Pour into 1½ qt. casserole. B
butte

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1 can (10 3/4 oz.) CAMPBELL'S® Condensed Cream of Mushroom Soup
1/2 cup milk
1 tsp. soy sauce (optional)
Dash pepper
4 cups cooked cut green beans
1 can (2.8 oz.) FRENCH'S® French Fried Onions
drained
1. In 1 1/2-qt. casserole mix soup, milk, soy, pepper, beans and 1/2 can onions.
2. Bake at 350° F. 25 min. or until hot.
3. Stir. Sprinkle remaining onions over bean mixture. Bake 5 min. or until onions are golden. Serves 6.

Pour over green beans. Bake in a 350°F. oven for 35 minutes. About the last 10 minutes, add the onion rings and slivered almonds. Yields 8 to 10 servings.

Myra Graves—Slaton

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1 c. bread crumbs
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Mix together pepper, Worcestershire sauce and soup. Heat and add cheese and pimentos, stirring well until blended. Drain beans; place in a 1½ qt. buttered baking dish. Pour sauce over beans. Mix together the bread crumbs and melted margarine. Sprinkle buttered bread crumbs over the beans. Bake at 350° for 20 minutes. Serves 4 to 6.

Nora Langham—Slaton

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1 can cream of mushroom soup
1 can water chestnuts, drained and chopped fine
2 pieces of toast, buttered and diced

Place green beans and mushroom soup in casserole dish. Add the water chestnuts and mix together. Top with the diced toast and place in oven at 350° for 40 minutes or until bubbly and brown.

Sue Gilliam—Friend

GREEN BEAN BAKE

2 16 oz. cans green beans, drained
1 can bean sprouts, drained
1 small can water chestnuts, sliced and drained
1 can cream of mushroom soup
1 small jar Cheez Whiz
1 can French fried onion rings, crumbled

Combine first 4 ingredients in 9" casserole. Cover with Cheez Whiz and sprinkle onion rings on top. Bake at 350° for 30 minutes. Serves 8-10.

Claire Powell—Extension Home Economist

GREEN BEAN CASSEROLE

1 can green beans
1 can celery soup
salt and pepper to taste
frozen onion rings

Drain the green beans and stir into the soup. Add ¼ c. of milk, salt and pepper to taste. Pour into a casserole dish and top with onion rings. Bake at 375° for 20-25 minutes. Watch to make sure onion rings don't burn.

Ruby Nelson—Ninnekah

GLAMOUR BEANS

2 pkgs. French style frozen green beans
1 large onion, chopped
1 small to medium green bell pepper, chopped
1 jar whole mushrooms (or pieces), drained
1 can bean sprouts or 1 lb. fresh bean sprouts, or both
1 can mushroom soup
1 pkg. slivered almonds
1 can sliced water chestnuts
4 oz. seasoned croutons or dressing mix
½ c. Parmesan or cheddar cheese
½ c. sour cream
⅓ c. butter, melted
1 t. salt
¼ t. black pepper

Cook beans until barely tender, and drain. Saute chopped onion in a little butter until just tender. Saute pepper in little butter until just tender. (Saute separately from onion as onion will get tender first and crunchiness is important). Brown slivered almonds in a little butter. Put ½ in casserole; save ½ for top.

Mix green beans, mushroom soup, mushrooms, sour cream, bean sprouts, sauteed onion and pepper, water chestnuts, salt and pepper. Mix and put in casserole dish. Crush croutons and mix with the melted butter. Pour over top of green bean mixture. Add cheese and ½ of almonds. Bake at 350° for 30 minutes. Do not overcook green beans, onion or green pepper. good hot or cold.

Ethel Glass—Ninnekah

OPAL'S CASSEROLE

1 can cream of mushroom soup
1 8 oz. can water chestnuts, drained and sliced
2 cans cut green beans, drained
1 small (8 oz.) can evaporated milk
1 stick butter
1 T. minced onion
1 pkg. Club crackers (½ box)

Melt butter and coat crackers with butter and milk. Line casserole with cracker mixture. Reserve ¼ to ½ of crackers for top.

Toss green beans, onion and water

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chestnuts with soup mixture. Place on top of crackers in casserole. Add remaining crackers. Bake for 20 to 30 minutes, or until golden brown, at 350°.

Makes large, tasty dish - good cold, too.

Bertha McKee—Pikes Peak

GREEN BEANS SUPREME

½ c. sliced onions
1 T. minced parsley
2 T. butter
2 T. flour
1 t. salt
½ t. grated lemon rind
1 c. sour cream
2 c. green beans, drained
½ c. grated cheese
2 T. melted butter
½ c. cracker crumbs
¼ t. black pepper
¼ t. red pepper

Cook onions and parsley in 2 T. butter until tender, but not brown. Add flour, salt, pepper and lemon peel. Add sour cream and mix well. Stir in beans; heat and stir. Turn into baking dish. Top with cheese, crumbs and butter. Broil until cheese melts and crumbs brown. Serves 6.

Mary Giles—Meridian

BEATRICE'S BROCCOLI CASSEROLE

2 c. cooked rice
1 box chopped broccoli
½ large onion, chopped
½ c. chopped celery
1 small jar Cheez Whiz
1 can cream of mushroom soup
1 soup can milk

Saute onion and celery until tender. Cook broccoli until just tender. Heat mushroom soup and milk until just hot; then add cheese to the heated soup mixture. Mix all together. Pour into a baking dish. Bake 30 to 35 minutes at 325°.

Beatrice Janssen—Arcadia

CORA'S BROCCOLI CASSEROLE

1 pkg. broccoli

Cover with water and cook until tender. Saute:

1 c. chopped onion
1 c. chopped celery in ½ c. margarine

Add:

1 can Pet milk
1 can cream of chicken soup
1 small jar Cheez Whiz
1 c. instant rice (out of box)

Stir over low heat until cheese is melted. Add broccoli, liquid and all. Pour into casserole dish. Bake at 350°F. about 25 minutes, until bubbly.

Cora Skruggs—Slaton

MARCELLA'S BROCCOLI CASSEROLE

½ c. chopped onion
½ c. chopped celery
2 T. butter
1 pkg. chopped, frozen broccoli
1 can cream of chicken soup
¾ c. water
1 small jar Cheez Whiz
2 c. cooked rice

Saute onion and celery in butter. Add broccoli. Mix soup, water, rice and cheese spread in pan. Heat to boiling.

Put broccoli mixture in 2 qt. greased casserole. Pour sauce over this. Bake at 350° 40 to 45 minutes.

Marcella Murphy—Happy Home

ODESSA's BROCCOLI CASSEROLE

1 pkg. frozen broccoli
1 c. cooked rice
1 can cream of mushroom soup
1 small jar Cheez Whiz

Mix all ingredients together. Cover and bake in an 8 x 8-in. dish for 20 to 30 minutes at 350°. Then uncover and cook 5 to 7 minutes more.

Odessa Copeland—Ninnekah

OTHALA'S BROCCOLI CASSEROLE

2 boxes chopped broccoli, cooked until tender and drained
1 small onion, chopped, sauteed in 1 cube of oleo
1 c. cut-up cheese
1 clove garlic, minced
1 can mushroom soup

Combine ingredients in baking dish. Top with 1 c. Grapenuts and ¼ c. melted oleo. Bake for 25 minutes in 350° oven.

Othala Estes—Friend

BROCCOLI-CORN CASSEROLE

1 10 oz. pkg. frozen chopped broccoli
1 1 lb. can cream style corn
½ c. cracker crumbs
1 egg
2 T. melted oleo
1 T. onion flakes
1 t. salt
⅛ t. pepper

Stir well; put in greased 2 qt. dish. Mix more cracker crumbs with 3 T. melted oleo and place on top. Bake uncovered at 350° for 45 minutes.

Sybil Montague—Blue Bonnet

BROCCOLI DELIGHT

1 10 oz. pkg. frozen broccoli, spears or chopped
½ t. salt
⅛ t. pepper
½ can cream of mushroom soup
⅓ c. evaporated milk
½ can French fried onion rings

Prepare broccoli as pkg. directs, cooking only 4 minutes. Drain and put in a greased 1 qt. baking dish. Sprinkle salt, pepper and 1 c. grated cheddar cheese over the broccoli. Pour over the top a mixture of soup and milk. Bake at 350° for 20 minutes. Take from oven and add onion rings. Bake 5 minutes more. Serves 4.

Carolyn Spradlin—Pioneer

BROCCOLI AND PEA CASSEROLE

1 pkg. frozen peas
1 pkg. frozen chopped broccoli
1 can cream of mushroom soup
1 small jar Cheez Whiz
¾ c. buttered crumbs, or enough to cover top layer of dish (or croutons)

Cook vegetables separately and drain well. Heat the undiluted soup and Cheez Whiz together. Blend vegetables into the sauce and pour into greased 8 inch square baking dish. Top with buttered crumbs or croutons and bake 25 to 30 minutes at 350°F.

Allene Rutledge—Slaton

BROCCOLI WITH HERB SAUCE

1 bunch broccoli, or 2 pkgs. frozen broccoli
2 T. flour
½ c. water
½ c. sour cream
½ t. horseradish
¼ t. thyme
½ t. marjoram
½ t. lemon juice
½ t. salt
dash of pepper
2 T. butter

Cook broccoli in boiling, salted water until tender. Meanwhile, melt butter in a saucepan; blend in flour. Add water gradually, and cook until thick, stirring constantly. Add all other ingredients and serve hot over cooked broccoli. Serves 6-8.

Carolyn Spradlin—Pioneer

CHEESY BROCCOLI BAKE

2 lbs. fresh broccoli
1 c. water
½ t. salt
¼ c. chopped onion
¼ c. chopped celery
¼ lb. fresh mushrooms, sliced
2 T. butter or margarine
1 8-oz. can sliced water chestnuts, drained
½ lb. American cheese
1 10¾-oz. can cream of mushroom soup, undiluted
¼ t. garlic salt
¼ t. pepper
1 c. (4 oz.) shredded cheddar cheese

Trim off large leaves of broccoli. Remove tough ends of lower stalks, and wash broccoli thoroughly. Cut broccoli into 1-inch pieces. Bring water to a boil; add ½ t. salt and the broccoli. Cover, reduce heat, and simmer 5 to 8 minutes, or until crisp-tender. Drain.

Saute onion, celery and mushrooms in butter until vegetables are tender; drain. Combine mushroom mixture; broccoli and water chestnuts, stirring gently. Set aside.

Combine processed cheese and soup; cook over low heat, stirring until cheese melts. Pour over broccoli mixture. Stir in garlic salt and pepper.

Spoon mixture into a greased 2-qt. casserole. Bake, uncovered, at 350° for 25 minutes; sprinkle with cheddar cheese. Bake an additional 5 minutes, or until cheese melts. Yield: 8 to 10 servings.

Nancy Johnson—Ninnekah

COMPANY BROCCOLI BAKE

2 lbs. fresh broccoli
2 T. chopped onion
2 hard-cooked eggs, sliced
1 10¾-oz. can cream of mushroom soup, undiluted
1 c. (4 oz.) cheddar cheese, shredded
½ c. mayonnaise
¼ c. buttered cracker crumbs
1 hard-cooked egg, sliced

Trim off large leaves of broccoli and remove tough ends of lower stalks. Wash thoroughly and separate into spears.

Cook broccoli, covered, in a small amount of boiling water for 10 minutes or until tender. Drain well, and arrange in a 3-qt. baking dish. Sprinkle with onion and 2 sliced eggs. Combine soup, cheese and mayonnaise in a small saucepan; cook over low heat, stirring until cheese melts. Pour sauce over broccoli; sprinkle with cracker crumbs. Bake at 350°F. for 20 minutes or until bubbly. Garnish with egg slices. Yields 8 servings.

Earnie Williamson—Slaton

ESCALLOPED BROCCOLI

1 10 oz. pkg. frozen, chopped broccoli
1 10¾ oz. can cream of mushroom soup
½ c. mayonnaise
½ c. cheddar cheese, grated
1 small onion, chopped fine
1 egg, beaten
18 buttery-type crackers, crushed

Thaw and drain broccoli. Generously butter a 1½ qt. casserole dish. Combine broccoli, soup, mayonnaise, cheese, onion and beaten egg. Blend well. Spread on casserole. Sprinkle with cracker crumbs and dot with butter. Bake in 350°F. oven about 35 minutes or until bubbly. Serve hot. Makes 6 servings.

Nellie Snow—Slaton

GERRY'S BROCCOLI-RICE CASSEROLE

Combine the following, and place in a casserole dish.

2 c. cooked rice
¼ c. onion, chopped
⅓ c. celery, chopped
3 T. butter
1 c. Cheez Whiz
1 large can evaporated milk
1 can cream of chicken soup
1 pkg. frozen broccoli
cracker crumbs to top casserole

Bake 20 minutes, covered - then uncover for 10 minutes - at 350°. Makes 12 servings.

Gerry Newton—Alex

HELEN'S BROCCOLI-RICE CASSEROLE

½ c. onion, chopped
2 c. cooked rice
1 can cream of mushroom soup
1 can cream of chicken soup
½ c. celery, chopped
2 pkgs. cooked, chopped broccoli
1 small jar Cheez Whiz

Saute onions and celery. Mix all ingredients and pour into a greased casserole. Bake for 30 minutes at 350°. This will serve 12-16 people, and freezes well. This can be prepared ahead of time.

Helen Snedeker—Friend

JEANETTE'S BROCCOLI AND RICE

1 pkg. frozen chopped broccoli, or 1 bunch fresh broccoli
2 c. cooked rice
1 small jar jalapeno Cheez Whiz
2 cans mushroom soup, undiluted
1 small can mushrooms (stems and pieces)
salt
pepper

In 6-qt. saucepan, cook broccoli in 1 c. water until tender. In separate pan, cook rice as directed. After rice is done, add Cheez Whiz to rice and cover until cheese has melted. Mix all ingredients together, and pour into greased casserole dish. Bake 30 minutes at 350°. Serves 10.

Jeanette Worden—Ninnekah

LINNIE'S BROCCOLI AND RICE CASSEROLE

1½ c. rice
1 can cream of chicken soup
1 can cream of mushroom soup
1 T. minced, dried onion
1 small jar Cheez Whiz
2 pkgs. frozen chopped broccoli

Cook rice in salted water according to pkg. directions. Spread in a greased 13" x 9" x 2" baking dish.

Combine soups, onion and Cheez Whiz in saucepan. Heat, stirring, until cheese is melted.

Cook broccoli according to pkg. directions; drain and add to sauce, mixing well. Pour over rice in baking dish. Sprinkle generously with paprika.

Bake 30 minutes in 300° oven.

Linnie Castleberry—Ninnekah

LUCILLE'S BROCCOLI-RICE CASSEROLE

1 c. cooked rice
1 box frozen chopped broccoli
1 c. chopped onions, cooked and drained
1 c. chopped celery, cooked and drained
1 can chicken soup
1 jar Cheez Whiz

Mix and bake in an oiled baking dish about 30 minutes in 375° oven. Serve hot.

Doris Schlecht—Ninnekah

NINA'S BROCCOLI RICE CASSEROLE

2 c. cooked rice
3 T. butter
1 box frozen chopped broccoli
1 can cream of chicken soup
1 can milk
1 small jar Cheez Whiz
1 c. celery, chopped
1 c. onion, chopped
salt and pepper

Cook the frozen broccoli in 1 c. of water until thawed. Saute the onion and celery in the butter. Add the milk and the soup to the onion and celery. Add the Cheez Whiz and simmer 1 minute. Add to the

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broccoli and rice, and season. Bake 30 to 40 minutes in a 350° oven. This will make 10 servings.

Nina Boyd—Blue Bonnet

RICE BROCCOLI

2 c. cooked rice, dry
Saute:
¼ c. chopped onion
3 T. butter
Mix:
1 can cream of chicken soup
1 small can milk

Pour into casserole dish. Add 1 pkg. frozen chopped broccoli (uncooked, but thawed). Stir all together in casserole. Cover with small jar Cheez Whiz. Bake 30-40 minutes at 350°. Serves 6.

Grace Campbell—Ninnekah

SWISS BROCCOLI CASSEROLE

2 10 oz. pkgs. frozen broccoli spears, cooked and drained
3 hard-cooked eggs, sliced
1 10¾ oz. can condensed cream of celery soup
½ soup can (or ⅔ c.) milk
1 3 oz. can Durkee real French fried onions
½ c. (2 oz.) Swiss cheese, shredded

Thoroughly combine soup and milk. Arrange broccoli in an 8 x 12-inch baking dish. Layer eggs, ½ can French fried onions, soup mixture, and cheese over broccoli. Bake at 350° for 25 minutes. Top with remaining onions. Bake 5 minutes longer.

Yield: 6 servings.

Nancy Johnson—Ninnekah

BROWN RICE CASSEROLE

3 c. chicken broth
1 t. salt
½ t. basil
½ t. thyme
1 c. brown rice, uncooked
2 T. salad oil
1½ c. (½ lb.) diced eggplant
½ c. chopped onions
1 garlic clove, crushed
1 c. (½ lb.) sliced zucchini
½ c. chopped green pepper
1 large tomato, cubed
2 c. (8 oz.) shredded Swiss cheese

Heat chicken broth to boiling. Add salt, basil, thyme and rice. Reduce heat to low; cook covered until liquid is absorbed - 45 minutes.

In medium skillet, heat oil. Add eggplant, onions and garlic. Saute 5 minutes, until tender.

Grease a 2 qt. casserole. Preheat oven to 350°F. Mix all vegetables, onion and garlic with rice. Spoon ½ the rice-vegetable mixture into casserole. Sprinkle on all but 2 T. cheese. Top with remaining rice-vegetable mixture. Sprinkle on remaining cheese.

Bake uncovered for 35 minutes, or until thoroughly heated. Makes 6 servings - about 350 calories per serving.

Margaret Smith—Meridian

JALAPENO-CORN CASSEROLE

1 c. uncooked regular rice
1 medium onion, chopped
1 medium-size green pepper, chopped
1 c. celery, chopped
½ c. butter or margarine, melted
1 T. sugar
1-2 large jalapeno peppers, finely chopped
2 17 oz. cans cream-style corn
1 c. (4 oz.) mild cheddar cheese, shredded
green pepper rings (optional)
cherry tomato halves (optional)
parsley sprigs (optional

Cook rice according to pkg. directions. Set aside.

Saute onion, green pepper and celery in butter until vegetables are tender. Combine rice, sauteed vegetables and next 4 ingredients, stirring well. Spoon mixture into a lightly greased 12 x 8 x 2-inch baking dish. Bake at 350° for 40 to 45 minutes. Garnish with green pepper rings, cherry tomatoes, and parsley, if desired.

Yield: 10 servings.

Nancy Johnson—Ninnekah

EGGPLANT CASSEROLE

1½ lb. eggplant
6 T. butter
2 onions, sliced
3 tomatoes, peeled and diced, or 1½ c. canned tomatoes
1 c. cheese, grated
1 t. salt
1 c. fine, dry bread crumbs
pepper to taste

Slice eggplant ½ inch thick. Pare off skin and cut into cubes to make 5 c. Melt 3 T. butter in a skillet and saute the eggplant slowly for 5 minutes. Place in a buttered casserole with alternate layers of onion, diced tomatoes and ¾ of the grated cheese. Season each layer with salt and pepper. Top with crumbs which have been mixed with the remaining cheese, and dot with remaining butter. Bake in a 375° oven until vegetables are tender and top is nicely browned - about 35 minutes. This makes 5 generous helpings.

Helen Snedeker—Friend

JESSIE'S EGGPLANT CASSEROLE

1 large eggplant
1 medium onion
2 T. butter
3 stalks celery
2 tomatoes
salt and pepper

Cut eggplant into small cubes; boil in salt water until done. Place layer of eggplant in casserole; then a layer of onions, celery and tomatoes cut in small pieces; then a layer of bread crumbs or cracker crumbs, salt and pepper. Repeat layers; dot with butter. Pour over 1 c. hot water. Bake 30 minutes.

Jessie Compton—Freeman

MYRA'S EGGPLANT CASSEROLE

1 large eggplant, peeled and sliced
¼-⅓ c. flour
¼ c. vegetable oil
1 green pepper, sliced
1-2 onions, chopped
4 tomatoes, sliced
salt and pepper to taste
1 t. sugar
⅓ c. dry bread crumbs
¼ c. American cheese, grated

Coat eggplant slices in flour; brown in hot oil. Arrange a layer of eggplant in a greased casserole. Top with a layer of green pepper slices and a thin layer of onions. Add a layer of tomato slices; season with salt, pepper and sugar. Repeat layers.

Bake 15 to 20 minutes longer, until vegetables are tender and cheese is melted.

Yields 6 servings.

Myra Graves—Slaton

ENGLISH PEA CASSEROLE

2 cans English peas, drained
1 small jar water chestnuts, sliced
1 small jar pimentos, chopped
1 can cream of mushroom soup
1 c. onion, chopped
1 c. green pepper, chopped
1 c. celery, chopped
1 stick margarine

Saute green pepper, celery and onion in margarine. Mix all ingredients and place in a casserole. Sprinkle top with dry bread crumbs. Bake at 350° for 30 minutes.

Claire Powell—Extension Home Economist

HOMINY CASSEROLE

1 large can hominy, drained
1 8 oz. jar Cheez Whiz
1 can mushroom soup
1 4 oz. can green chilies, drained and chopped

Mix all ingredients together and put in a 1½ qt. baking dish. Bake in 350°F. oven until bubbly, about 20 or 30 minutes.

Serves about 4.

Mary Alice Byars—Slaton
Allene Rutledge—Slaton

HOMINY CASSEROLE

1 can hominy
1 medium onion
1 can mushroom soup
Velveeta cheese
bread crumbs

Cook onion and hominy down to no-water stage. Add 1 can mushroom soup. Mix well and put in greased casserole. Put sliced Velveeta cheese on top and sprinkle with browned bread crumbs. Bake 30 minutes at 350°.

Anna Mae Milliken—Happy Home

LIGHT CASSEROLE

1 pkg. frozen peas
1 can bean sprouts, drained
1 can small mushroom pieces
1 can water chestnuts, drained and sliced
1 red pimiento, chopped or ½ green pepper, diced
1 can mushroom soup
½ lb. cheddar cheese
1 can fried onions
1 c. rice
1½ c. broth or water
salt and pepper to taste

You can use any meat - chicken, shrimp, turkey, ham, or crab - that has been cooked.

Put all in casserole. Top with cheese; cover, and bake for 30 minutes at 350°. Top this with fried onions and bake 15 minutes uncovered.

Carolyn Whitener—Ninnekah

KRAUT CASSEROLE

1 qt.-size can kraut, drained
1 2-c. size can tomatoes
⅔ c. sugar
1 onion, chopped
4 strips of bacon, fried and crumbled

Saute onion in bacon grease. Use only part of grease if preferred. Mix all together and place in large baking dish. Bake 30 to 40 minutes in 350° oven. Makes 8 to 10 servings.

Cora Oakes—Rural Neighbors

POTATO CASSEROLE

1 2 lb. pkg. frozen hash browns
1 can cream of chicken soup
¾ c. of canned milk (I use Milnot)
1 stick margarine or butter
salt and pepper
2 c. sour cream
1½ c. grated cheese
1 chopped onion
½ pkg. Pepperidge Farms stuffing mix (can use croutons)

Mix and pour in dish, and sprinkle cheese over top of mixture. Pour stuffing mix over that. Bake covered at 350° for 1 hour.

Madeline Heatley—Spring Creek

POTATO CASSEROLE

8 large potatoes, cooked and mashed
1 8 oz. pkg. cream cheese
1 carton sour cream
1 t. salt
a little garlic salt
butter
paprika

Beat sour cream and cream cheese till fluffy. Add to hot potatoes gradually. Season with salt, pepper and garlic salt. Spoon into greased 2½ qt. dish; brush top with lots of melted oleo. Sprinkle with paprika. Bake at 350° till brown. Freezes well.

Sybil Montague—Blue Bonnet

GOLDEN POTATOES CASSEROLE

4 medium potatoes
1 egg, beaten
½ c. sour cream
1 t. salt
½ t. pepper
1 c. cheddar cheese, shredded
1½ c. carrots, shredded
2 T. margarine

Wash, peel and boil potatoes until tender. Beat until fluffy. Stir in egg, sour cream, salt, pepper and ½ c. cheese. Steam carrots in ¼ c. water. Drain. Fold carrots into potato mixture; place in a greased casserole dish and dot with margarine and remaining cheese. Bake at 350°F. for 20 minutes. Serves 6 to 8.

Nora Langham—Slaton

MOUNTAIN INN POTATO CASSEROLE

¼ c. butter or margarine
1½ c. onion, chopped
2 medium cloves garlic, minced
3 T. flour
½ t. salt
¼ t. pepper
¾ c. milk
4 medium potatoes, thinly sliced (4 c.)
4 medium carrots, thinly sliced (1½ c.)
1 c. cooked turkey, cut in julienne strips
½ lb. Muenster cheese, sliced

In medium saucepan, melt butter; saute onion and garlic until tender. Stir in flour, salt and pepper. Cook 1 minute longer.

Gradually add milk, stirring constantly until mixture boils and thickens. Spoon ¼ of the sauce into a deep 1½-qt. casserole. Add ½ the potatoes and carrots; top with turkey and ½ the cheese slices. Add remaining potatoes and carrots; top with remaining cheese. Pour remaining sauce over all.

Bake at 350° for 1 hour.

Mary Giles—Meridian

CREAMY AU GRATIN POTATOES

½ c. Ore-Ida fresh frozen chopped onions
1 3 oz. pkg. cream cheese, cut in cubes
1 12 oz. pkg. frozen Ore-Ida southern style hash browns
1 10½ oz. can condensed cream of celery or cream of mushroom soup, undiluted
⅓ c. shredded cheddar cheese

Preheat oven to 400°F. Grease a 1-qt. casserole. In 1-qt. saucepan, over medium heat, cook frozen onions until tender. Stir in undiluted soup and cream cheese cubes. Cook, stirring constantly, until smooth and hot. In casserole, alternately layer frozen potatoes and hot cream sauce, ending with a sauce layer. Cover and bake 45 minutes or until sauce is bubbly and potatoes are tender. Remove from oven and sprinkle with shredded cheese. Yield: 4-5 servings.

Nancy Johnson—Ninnekah

SQUASH CASSEROLE

3 medium yellow squash
1 onion, chopped
½ c. bread crumbs or crackers, fine
⅓ c. cheddar cheese, shredded
1 egg, beaten
½ t. salt
¼ t. pepper
4 T. butter

Cook squash and onion in a small amount of salt water until tender; drain. Add the bread crumbs (hold 1 T. for the top), cheese, egg, salt, pepper and 2 T. butter. Spoon into a greased casserole. Top with remaining crumbs; dot with butter. Bake at 375° for 10 minutes or until brown. This will serve 4.

Mary Jo Bird—Bridge Creek

SQUASH CASSEROLE

1 T. butter
6-8 squash, sliced
1 #2 can tomatoes
1 T. onion, finely chopped
1 can mushroom soup, undiluted
grated cheese

Put 1 T. butter in dish, and slice 6 or 8 squash in the dish. Pour tomatoes over squash and sprinkle with 1 T. finely chopped onion. Spread 1 can mushroom soup (undiluted) over mixture. Spread with grated cheese. Cover with foil. Bake 25 minutes in 350° oven. Serves 20.

Grace Campbell—Ninnekah

SQUASH CASSEROLE

Make cheese sauce by melting 2 T. butter in a heavy saucepan. Add 2 T. flour. Stir and cook about 1 minute, and add 1 c. milk, stirring constantly until thick. Add grated cheese as desired. Cook until cheese is melted; then pour over cooked, drained squash in a casserole. Cover with bread crumbs mixed with grated cheese, and brown in the oven.

Iris Dunn—Ninnekah

SQUASH CASSEROLE

2 c. yellow or zucchini squash, cooked with 1 T. onion flakes
1 can cream of chicken soup
1 8 oz. carton sour cream
1 can sliced water chestnuts
1 carrot, grated
1 pkg. Pepperidge Farms dressing mix or Mrs. Cubbinson's dressing mix
1 stick margarine

Mix first 5 ingredients together. Melt the margarine and mix with the dressing mix. Put half the mix in bottom of casserole and spread squash mix over it. Put the remainder of mix on top. Bake at 350° for 30 minutes. Drain and season squash before mixing.

Ethel Glass—Ninnekah

SQUASH CASSEROLE

3 zucchini squash
2 green chili peppers
1 onion
2 T. butter
1 can whole kernel corn
2 cloves garlic
salt and pepper to taste
½ c. cheese

Chop squash and mix with corn, peppers, onion, garlic, salt and pepper. Drain and add butter. Place in casserole; top with cheese. Bake 10 minutes at 350°.

Jeanette Worden—Ninnekah

LYNNETTE'S SQUASH CASSEROLE

2 lbs. fresh squash
1 large carrot, grated
1 small onion, chopped
1 c. sour cream
2½ c. Pepperidge Farms dressing
½ stick butter
1 can cream of chicken soup

Boil squash in salted water. Drain well. Saute onion and carrot in butter. Mix with squash. Mix sour cream and soup, and stir into squash mixture along with 2 c. of dressing. Mix well. Put into casserole dish. Top with remaining dressing. Dot with butter. Bake at 350°, uncovered, for 1 hour.

Jeanette Worden—Ninnekah

SUMMER SQUASH CASSEROLE

2 lbs. yellow squash, sliced
¼ c. chopped onion
½ t. salt
1 c. sour cream
1 10¾ oz. can cream of chicken soup
1 c. raw shredded carrots
1 8 oz. pkg. herb seasoned stuffing mix
½ c. margarine, melted

Cook squash and onion in salted water until tender (about 5 minutes). Drain. Combine sour cream and undiluted soup; mix until smooth. Add carrots, squash and onion; mix thoroughly. Combine stuffing mix and margarine. Spread half of stuffing mixture over bottom of 2 qt. greased casserole dish. Spoon vegetable mixture on top. Sprinkle with remaining stuffing mix. Bake uncovered in a 350°F. oven for 30 to 40 minutes. Serves 8.

Nora Langham—Slaton

YELLOW SQUASH CASSEROLE

2 lbs. yellow squash
1 medium onion, chopped
1 stick butter
1 c. Milnot
2 eggs, beaten
2 T. sugar
24 Saltine crackers, crushed
salt and pepper to taste
garlic salt

Peel squash and onion, and cook until tender. Drain and mash. Mix all the ingredients, but save some of the butter and the crackers for a topping. Place in a greased casserole and top with crackers and butter. Bake at 350° for 30 to 40 minutes.

Ruby Keim—Pioneer

YELLOW SQUASH CASSEROLE

2 lbs. yellow squash (about 8 c. sliced)
1 10¾ oz. can cream of chicken soup
4 oz. sour cream
1 8 oz. can sliced water chestnuts, drained
1 stick margarine, melted
1 box Stove Top cornbread stuffing

Slice and boil squash for about 8 minutes. Drain. Combine soup, sour cream and water chestnuts, and gently stir into squash. Pour melted margarine over stuffing crumbs and seasonings and toss. In a 7½ x 12 x 2-inch buttered baking dish, layer half of the stuffing mixture and then the squash filling; then the remaining stuffing on top. Bake in a 350° oven for 30 minutes.

Helen Snedeker—Friend

ZUCCHINI CASSEROLE

3-4 zucchini, sliced
1 pkg. cauliflower
1 bouillon cube
½ c. sour cream
1 pkg. hot cheese, shredded
½ c. sugar
pinch of salt
hot pepper

Cook sliced zucchini till tender; then drain. Cook the cauliflower with the bouillon cube till tender; drain and mix with the zucchini. Mix all together and put in a deep casserole dish. Top with the shredded cheese. Cook until bubbly at 350°.

Irma Ragsdale—Friendly Mound

SWEET POTATO CASSEROLE

3 T. butter or margarine
¾ t. salt
¼ c. orange juice
3 c. cooked mashed sweet potatoes
1 4 oz. can crushed pineapple
1 T. butter or margarine
6 marshmallows, cut in half

Add 3 T. butter, salt and orange juice to sweet potatoes; beat until light. Fold in pineapple.

Spoon potatoes into 1 qt. casserole. Dot with 1 T. butter. Put marshmallows on top.

Bake in moderate oven, 350°, until marshmallows are puffed and browned. Makes 6 servings.

Linnie Castleberry—Ninnekah

LUCILLE'S SWEET POTATO CASSEROLE

3 c. cooked, mashed sweet potatoes
1 c. sugar
½ c. melted butter
2 eggs, beaten
⅓ c. milk
1 t. vanilla

Combine all ingredients in mixing bowl and mix well. Pour into a 2 qt. casserole and sprinkle topping over potato mixture. Bake at 350° 30 to 40 minutes.

TOPPING

½ c. firmly packed brown sugar
¼ c. flour
2½ T. melted butter
½ c. chopped nuts

Combine all ingredients in small mixing bowl and mix well.

Jeanette Worden—Ninnekah

SWEET POTATO CASSEROLE

2 c. cooked and mashed potatoes
1 stick butter
1½ c. sugar
1 small can Pet milk
½ t. salt
½ t. nutmeg
½ t. cinnamon

Mix all together and put in a 9 x 13-inch baking dish. Bake for 20 minutes at 400°.

Top with:

1 c. Corn Flakes, crushed
1 stick butter, melted
½ c. brown sugar

Return to the oven and bake for 10 minutes.

Doris Belicek—Blue Bonnet

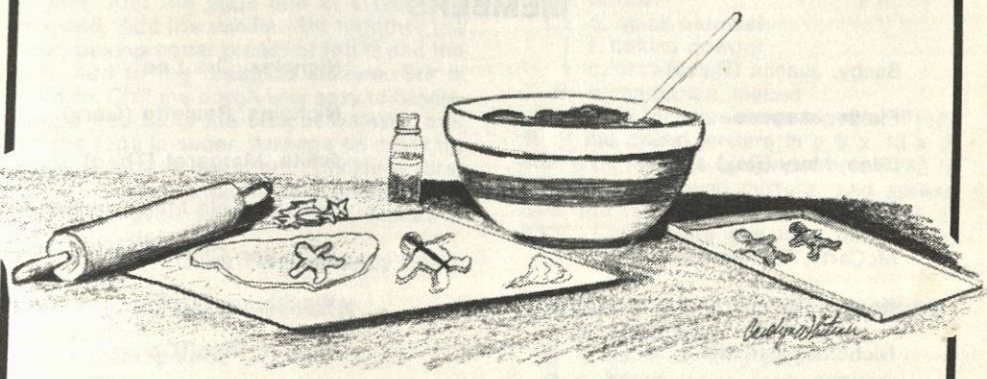
TOMATO-SAUERKRAUT CASSEROLE

8 slices bacon
1 medium onion, chopped
1 c. brown sugar
1 can tomatoes, drained
1 can sauerkraut

Fry bacon and crumble. Saute onion in bacon drippings. Add 1 c. brown sugar to tomatoes in a saucepan. Stir in bacon and onion. Simmer mixture for 30 minutes on low heat. Add sauerkraut. Mix well and pour in baking dish. Bake at 350° for 30 minutes. This is a very good side dish for most meats.

Gerry Newton—Alex

Cookies



MERIDIAN

The Meridian Extension Group was formed in late 1915. The need to know more of the "new" homemaking ideas was the reason.

At this time, there were 5 and 6 families living in each section. During World War I, knitting, mending sweaters, repairing shoes, and quilting were practiced by each member.

Mrs. Nettie Coryell was the first Home Demonstration Agent in the area. She attended many of the meetings and culled the laying hens, taught members how to make lye soap, cheese, sorghum, and how to plan new houses with a "convenient" kitchen.

There were 42 members and 22 children at these meetings. The wash benches, cream cans, and anything else loose was moved into the house for members to sit on.

Through Mrs. Coryell's urging, one Meridian member entered the grapenut recipe contest, and won on a pie. The cash prize was used to build a modern, 3 bedroom, "modern" kitchen, bungalow house. This house stood until a fire destroyed it 6 years ago.

When the pressure cookers were first available, a Meridian member was one of the first to receive one. It is still in existence today. It was a pot belly type with many screw fasteners at the top. It was broken-in by canning 600 lbs. of beef for a family of seven's summer meat. This meat was also used on the table for hay makers and threshing crews.

We meet on the first Thursday of each month, and have 16 on roll. With the loss of our Meridian school in 1957, the farms have increased in size and people have moved to the city.

We participate in the style show, E.H. week, county fair, and hobby show.

There are four present members who are descendants of charter members.

The present officers are: Pauline McCarty - President, Marjorie Nicholas - Vice President, and Margaret Smith - Secretary-Treasurer.

Through the years, Meridian was Grand Champion several times. Meridian's projects for several years have been concerning community improvement, and assisting Pocasset Lions' Club with upgrading their fire department.

MEMBERS

Busby, Juanita (Rufus)

Fields, Imogene

Giles, Mary (Ray)

Gray, Marion

McCarty, Pauline (Hershel)

Newton, Genny

Nicholas, Marjorie

Nicholas, Ora Lee

Nicholas, Paulette (Gary)

Smith, Margaret (Thad)

Teague, Lola Mae (Herman)

Wampler, Clarice (Hart)

Washburn, Phyllis

Wilson, Beth (Chris)

Cookies

CHINESE ALMOND COOKIES

2¾ c. sifted all-purpose flour
1 c. sugar
½ t. salt
½ t. soda
1 c. butter or margarine
1 well beaten egg
1 t. almond extract
⅓ c. whole, unblanched almonds

Sift together flour, sugar, salt and soda; cut in butter till mixture resembles cornmeal. Add egg and almond extract; mix well. Shape dough into 1-inch balls and place 2 inches apart on ungreased cookie sheet. Place an almond atop each cookie and press down to flatten slightly. Bake in slow oven (325°) 15 to 18 minutes. Cool on rack. Makes 4½ dozen cookies.

Merle Patterson—Washita Valley

ANGEL COOKIES

1 c. butter
1 c. lard
1 c. sugar
1 c. brown sugar
2 eggs
2 t. vanilla
4½ c. flour
2 t. baking soda
2 t. cream of tartar
2 t. salt
1 c. chopped nuts

Cream together the butter, lard and sugars. Add the eggs one at a time and mix well. Add the vanilla. Sift together the flour, baking soda, cream of tartar and the salt. Add to the creamed mixture. Stir in the nuts. Chill the dough until easy to handle. Shape into balls the size of walnuts, and dip the tops in sugar. Arrange on a baking sheet about 2 inches apart. Sprinkle several drops of water on each ball of dough. Bake in a 350° oven for 15 minutes. Makes 9 dozen cookies.

Clara Terry—Happy Home

ANYTIME COOKIES

2½ c. flour
1 t. baking soda
1¼ t. salt
1 c. sugar
1 c. brown sugar
1½ c. shortening
3½ c. quick oats
1 c. raisins (optional)
1½ c. (more or less) chocolate chips

Sift together flour, soda and salt. Stir in sugars. Cut in shortening until blended. Stir in oats. Makes about 10 c. Add raisins and chocolate chips.

Divide mixture in half, and put in plastic bags or Tupperware. Store at room temperature for several weeks.

To bake, empty one batch in a towel. Make a hole in the center of the dough, and add:

1 egg
⅓ c. milk
½ t. vanilla

Mix liquids well and stir into dry ingredients. Drop by teaspoonful onto ungreased cookie sheet. Bake in preheated 350° oven for 12-15 minutes. One batch makes about 4½ dozen cookies.

Vicki Standridge—Lucile

APRICOT PASTRIES

1 cube oleo
1 c. flour
1 3 oz. pkg. cream cheese
salt

Mix well. Roll out thin on floured board. Cut with large size cutter. Use a spatula to place on cookie sheet. After cutting, put a dab of apricot preserves on half of a circle and fold halfway over. Seal edges. Bake about 12 minutes at 350°. This is very fragile dough, but if you flub up, just roll it out again. These cookies are done before they turn brown; don't overcook.

Gloria Calhoun

APRICOT BARS

1½ c. flour
1½ c. quick oatmeal
1 t. baking powder
1 c. brown sugar
¾ c. margarine, melted

Mix all the ingredients together. Press ⅔ of the crumb mixture in a 9 x 13 x 2-inch pan. Add 1½ c. apricot preserves to the other ⅓ crumb mixture, and spread over the top. Bake 30 to 35 minutes at 350°. Cut in bars and take out of pan.

GRANDMOM'S APRICOT SQUARES

1½ c. sifted flour
1½ c. quick cooking oats
1 c. brown sugar, firmly packed
¾ c. soft butter
1 10 oz. jar (1 c.) apricot preserves

Mix together flour, oats and brown sugar in bowl. Cut in butter with pastry blender or two knives, until mixture is crumbly. Press ⅔ of crumb mixture in greased 8-inch square

(Continued Next Page)

baking pan, building up sides to make a ½-inch rim.

Spread apricot preserves over crumb layer. Sprinkle remaining crumbs on top; pat down gently.

Bake in 350° oven 35 minutes, or until golden brown. Cool in pan on rack. When completely cooled, cut in 2-inch squares. Makes 16 squares.

Jessie Compton—Freeman

AUNT VERA'S HOLIDAY FRUIT DROPS

3½ c. flour
1 t. soda
½ t. salt

Sift together in a bowl and reserve.

1 c. (2 sticks) real butter, softened
2 c. light brown sugar, packed
2 eggs

Put in large bowl and beat with mixer until light and fluffy.

Add:

½ c. buttermilk
1 t. vanilla

Add flour mixture; mix well.

Stir in:

1½ c. chopped pecans
2 c. candied cherries
2 c. pitted dates

Drop by teaspoonful onto greased cookie sheets. Bake at 350° for 12-15 minutes. Cool on wire racks.

Jeanette Worden—Ninnekah

BEST EVER COOKIES

½ c. sugar
½ c. brown sugar
½ c. butter, softened
½ c. salad oil
1 egg
½ t. vanilla
1¾ c. flour
½ t. salt
½ t. soda
½ t. cream of tartar
½ c. Rice Krispies
½ c. uncooked oats
½ c. flaked coconut
¼ c. chopped nuts

Combine sugar, butter, oil, egg and vanilla. Mix well. Combine flour, salt, soda and cream of tartar, and add to the creamed mixture. Add cereal, oats, coconut and pecans. Shape dough into 1-inch balls and place on cookie sheet 1 inch apart. Flatten with a fork. Bake at 350° for 12 to 15 minutes. Makes 5½ dozen.

Myrtle Brown—Rural Neighbors

BROWNIES

½ c. shortening
2 1 oz. squares unsweet chocolate
¾ c. flour
½ t. baking powder
½ t. salt
2 eggs
1 c. sugar
1 t. vanilla
1 c. chopped pecans

Melt shortening and chocolate together over hot water Cool. Sift flour with baking powder and salt. Beat eggs until light. Add sugar and then the chocolate mixture. Pour into a greased and floured pan. Bake at 350° for 30-35 minutes.

Irene Auld—Pikes Peak

BROWNIES

4 eggs

Beat well. Add:

½ c. oil
2 c. sugar
1 c.flour
½ t. salt
½ c. cocoa
1 t. vanilla
nuts

Mix and bake at 375° for 25 minutes—no longer!

Imogene Fields—Meridian

BROWNIES

2 c. sugar
1 c. flour
5 T. cocoa
¼ t. salt
1 t. vanilla
1 c. nuts
4 eggs
2 sticks oleo, slightly melted

Combine in a large bowl. Bake in long pan for 40 minutes at 325°.

Mary Howe—Spring Creek

BROWNIES

¾ c. sifted flour
1 c. sugar
5 T. cocoa
½ t. salt
½ c. soft shortening
2 eggs
1 t. vanilla
½ c. nuts

Place all ingredients, except nuts, in a large mixer bowl. Turn mixer on to Speed 4 and beat for 4 minutes. Stir in nuts. Pour in a well greased and floured 9-inch square pan. Bake at 350° for 35 minutes. Do not overbake, as this produces a hard brownie.

Cool slightly and cut into squares. These go fast, so the next time, double the recipe.

Marjorie Nicholas—Meridian

BROWNIES

- 1 c. shortening
- ¾ c. cocoa
- 2 c. sugar
- 3 eggs
- 1 t. vanilla
- 1½ c. flour
- 1 t. baking powder
- dash salt
- 1 c. chopped nuts

Melt the shortening over low heat and stir in the cocoa. Then remove from heat and stir in the sugar, eggs and vanilla. Mix well. Add flour, baking powder and salt. Then add the nuts, and spread into a greased 13 x 9 x 2-inch baking pan. Bake at 350° for 30 minutes. Let cool; cut into squares. This recipe will make 2 dozen.

Ora Lee Nicholas—Meridian

BROWNIES

- 1 c. butter
- 4 squares unsweetened chocolate
- 2 c. sugar
- 4 eggs, beaten
- 1 t. vanilla
- 1¼ c. flour
- ½ t. salt
- 1 c. chopped nuts

Melt the butter in a heavy saucepan and add the chocolate. Remove from heat and add sugar, beating untilshiny. Add eggs and vanilla; mix well. Stir in the dry ingredients, then the nuts. Pour into a greased 8 x 12-inch baking dish. Bake at 350° for 20 to 25 minutes. Cool; then cut into squares.

Barbara Thomas—Ninnekah

BLOND BROWNIES

- 2 c. all-purpose flour, sifted
- 1 t. baking powder
- ½ t. salt
- ⅔ c. butter or margarine, softened
- 1½ c. light brown sugar, firmly packed
- 2 t. vanilla
- 2 eggs
- 1½ c. walnuts, coarsely chopped
- 1 c. semi-sweet chocolate pieces

Preheat oven to moderate (350°). Grease a 15 x 10 x 1-inch baking pan.

Sift flour, baking powder and salt onto wax paper.

Beat butter, brown sugar and vanilla in large bowl with electric mixer until fluffy. Beat in eggs, one at a time, beating well after each addition. Stir in flour mixture until well blended. Mix in walnuts.

Spread mixture evenly in prepared pan. Sprinkle chocolates evenly over top; press in slightly.

Bake in preheated moderate oven (350°) for 30 minutes. Cool in pan on wire rack. Cut into squares when cool. Makes 24 squares.

Doris M. Schlecht—Ninnekah

DONNA'S BROWNIE MELTAWAYS

- 1 21½ oz. pkg. Betty Crocker fudge brownie mix
- ½ c. flaked coconut
- ½ c. chopped nuts
- 3 c. powdered sugar
- ⅓ c. margarine or butter, softened
- 1½ t. vanilla
- 2 T. (about) milk
- 2 1 oz. squares unsweetened chocolate
- 2 t. margarine or butter

Heat oven to 350°. Prepare brownies as directed on pkg., except—stir coconut and nuts into dough. Bake as directed; cool.

Mix powdered sugar, ⅓ c. margarine and vanilla. Stir in milk, 1 t. at a time, until of spreading consistency; spread over brownies. Refrigerate until topping is firm - about 30 minutes. Heat chocolate and 2 t. margarine until melted. Drizzle evenly over topping; spread evenly. Refrigerate until chocolate is firm - about 15 minutes. Store in refrigerator.

Jeanette Worden—Ninnekah

BROWNIE MOUNDS

- 3½ c. sifted flour
- 1 t. baking powder
- ⅔ c. butter
- ⅔ c. light corn syrup
- 6 1 oz. squares unsweetened chocolate
- 1½ c. chopped nuts
- ½ t. salt
- 1½ c. sugar
- 2 eggs
- 2 t. vanilla

Sift flour, baking powder and salt. Mix butter and sugar; stir in corn syrup and eggs. Stir in flour, chocolate squares, vanilla and nuts. Mix well. Drop by heaping tablespoonful on greased baking sheets. Bake in 350° oven for 10 to 12 minutes.

Makes 4 dozen.

Betty Eubank—Blue Bonnet

BUTTERMILK BROWNIES

2 c. flour
2 c. sugar
1 c. water
4 t. cocoa
½ c. buttermilk
1 t. baking soda
½ t. salt
2 sticks margarine
2 eggs
1 t. vanilla

Combine flour, sugar, soda and salt. Heat water, cocoa and margarine to a boil. Pour over dry ingredients. Add buttermilk, eggs (slightly beaten), and vanilla. Bake in a 10 x 16-inch pan, greased and floured or sprayed with Pam. Bake at 350° for 20 minutes.

ICING FOR BUTTERMILK BROWNIES

6 T. buttermilk
4 T. cocoa
1 box powdered sugar
1 stick margarine
1 c. nuts

Bring buttermilk, cocoa and margarine to a boil. Add sugar and nuts. Beat until of spreading consistency, and spread while cake is hot.

Shirley Ketchum—Alex

CARAMEL BROWNIES

1 German chocolate cake mix
1 5.33 oz. can Pet milk
¾ c. butter, softened
1 c. chopped nuts
1 14 oz. pkg. Kraft caramels
1 6 oz. pkg. Nestle's chocolate chips

Melt caramels in ⅓ c. Pet milk in double boiler or microwave. Mix cake mix, butter, ½ c. Pet milk and nuts. Mixture will be very stiff. Place ½ cake mixture in greased, 9 x 13-inch pan. Bake at 350° for 6 minutes. Spread caramel mixture on top of baked mix. Sprinkle chocolate chips on top of caramel. Then drop remaining cake mixture by spoonfuls on top. Bake at 350° for 15-18 minutes. Cool for at least 20 minutes before cutting. This is not for those on a diet.

Paulette Nicholas—Meridian

DONNA'S CARAMEL BROWNIES

1 box German chocolate cake mix
½ c. evaporated milk
1 c. chopped nuts
¾ c. melted butter

Mix by hand.

Melt 50 caramels with ⅓ c. evaporated milk.

Put half of cake mixture in a greased pan. Bake at 350° for 6 minutes. Remove; pour 1 12-oz. bag chocolate chips over mixture. Top with caramel. Place remaining cake mixture on top.

Bake 20 minutes.

Jeanette Worden—Ninnekah

PEANUT BUTTER BROWNIES

¼ c. butter
½ c. peanut butter
1 c. sugar
2 eggs
¾ t. vanilla
1 c. flour
1½ t. baking powder
¼ t. salt
2 T. dry milk

Melt butter and peanut butter in a pan. Add sugar and eggs. Beat with a spoon until well mixed. Add remaining ingredients. Pour into a gresed 9 x 13-inch pan, and bake at 350° for 15 to 20 minutes. Do not overcook.

ICING

2 T. peanut butter
2 T. butter

Melt the above ingredients together. Add enough powdered sugar and milk for a thin consistency. Spread over brownies while still hot, taking a fork to make holes in cake for icing to run in.

Muryl Ross—Friend

FUDGE BROWNIES

1⅓ c. cake flour
¼ t. salt
½ c. shortening
2 c. sugar
4 eggs
8 T. (½ c.) cocoa
¼ c. evaporated milk
¼ c. water
2 t. vanilla
1 c. chopped nuts

Sift flour and resift with salt. Cream shortening and sugar; add eggs, then cocoa. Add flour mixture alternately with diluted milk. Stir after each addition. Add vanilla and chopped nuts. Spread ¼ inch thick on greased baking dish. Bake in 350° oven about 20 minutes. Ice with powdered sugar icing, if desired.

Helen Snedeker—Friend

FRANKIE'S BROWNIES

¾ c. sifted flour
1 c. sugar
5 T. cocoa
½ t. salt
½ c. shortening
2 eggs, unbeaten
½ c. nuts

Beat on high for 3 minutes. Pour into greased, square pan. Bake at 350° for 30 minutes.

Janice Meeks—Arcadia

JACKIE'S BEST EVER BROWNIES

⅔ c. shortening
⅔ c. cocoa
2 c. sugar
½ c. milk
1 c. flour
½ t. salt
4 eggs, beaten
2 t. vanilla
1 c. chopped nuts

Heat shortening and cocoa until melted. Stir in sugar and milk and bring to a boil. Remove from heat and add flour, salt, eggs and vanilla; stir quickly to blend. Add nuts. Heat mixture till blended. Pour into greased and floured 9 x 13-inch pan. Bake at 350° for 25 to 30 minutes.

Janice Cockrum—Winter Creek

JIM'S BROWNIES

1½ c. flour
1½ c. sugar
2 T. cocoa
1 egg
½ c. milk
1 t. vanilla
½ c. butter or shortening
1 c.nuts, chopped

Mix all the ingredients together and bake at 350° for about 30 to 35 minutes.

Ida McCully—Pikes Peak

BUTTER COOKIES

1 c. soft butter
½ c. powdered sugar, sifted
1 t. vanilla
2 c. flour
1 c. chopped nuts

Mix well. Roll into balls from 1 t. of batter. Bake till golden brown. Use greased cookie sheet. While still hot, roll cookies in powdered sugar.

Mary Hedger—Blue Bonnet

LYNETTE'S SUPER BUTTER COOKIES

1 lb. butter
1¼ c. sugar
4 c. flour
1½ t. vanilla

Cream butter and sugar; add flour gradually. Add vanilla; mix. Drop on greased cookie sheet and make indentations with your thumb. Bake at 350° for 10-12 minutes.

ICING

¼ c. butter
¼ c. milk
¼ t. vanilla
2-3 c. powdered sugar

Mix together until thick. Fill cookie indentationss and let set.

Jeanette Worden—Ninnekah

BUTTERSCOTCH COOKIES

2 c. brown sugar
1 c. oleo
2 eggs
1 c. nuts
2½ c. flour
1 t. soda
1 t. salt

Cream together sugar and oleo. Add the eggs. Then add the flour, soda, salt and nuts. Form into a roll on wax paper and roll up. Place in refrigerator and chill for at least 1 hour. Slice and bake at 350° for 15 minutes.

Mickey Berry—Ninnekah

BUTTERSCOTCH PUMPKIN PIE SQUARES

¾ c. flour
¾ c. rolled oats
1 c. pecans, chopped
½ c. margarine, softened
2 3¾ oz. pkgs. butterscotch pudding and pie filling mix
1 c. coconut
1 t. cinnamon
¼ t. ginger
½ t. nutmeg
½ t. salt
⅛ t. cloves
1 16 oz. can pumpkin
1 4 oz. can sweetened, condensed milk
2 eggs

In a large bowl, combine flour, rolled oats, nuts, margarine and pudding mix. Press into a 9 x 13-inch ungreased pan. Combine coconut, spices, salt, pumpkin, eggs and milk. Blend well on medium speed of electric mixer. Pour over unbaked crust in pan. Bake in a preheated oven at 350° for 40 minutes. Cool. Cut into bars and serve topped with whipped cream or ice cream. Serves 12 to 15.

Polly Keim—Pioneer

BUTTERSCOTCH YULE LOG

1 6 oz. pkg. butterscotch morsels
⅓ c. sweetened, condensed milk
½ t. vanilla
⅓ c. chopped pecans
1 egg white, slightly beaten
1½ c. pecan halves

Melt butterscotch morsels over hot (not boiling) water. Remove from water. Stir in condensed milk and vanilla. Add chopped pecans; mix well. Chill till firm enough to handle. Form into a 12-inch roll on waxed paper. Roll tightly in waxed paper to shape evenly. Unroll and mark surface lengthwise with tines of fork; brush with egg white. Press pecan halves into roll to completely cover surface. Wrap in waxed paper. Chill. Cut in ½-inch slices with sharp knife.

Makes 2 dozen slices.

Gerry Newton—Alex
Earnie Williamson—Slaton

COCOONS

2 sticks oleo
4 T. sugar
3½ c. flour
¼ t. salt
1 T. water
1 c. nuts

Melt oleo and mix with sugar. Add flour, salt, nuts and vanilla. Mix well; then roll into shapes of cocoons. Bake on a greased cookie sheet in a 350° oven until firm. Do not brown. Roll baked cookies in the powdered sugar.

Sue Gilliam—Friend

CARROT COOKIES

⅔ c. shortening
1 c. sugar

Cream together. Add 1 egg; mix well. Sift together and add:

2½ c. flour
2 t. baking powder
¼ t. salt

Add:

1 c. cooked carrots, coarsely grated
1 t. vanilla
3 T. orange juice and grated orange rind

Drop by spoonfuls on greased cookie sheet. Bake at 350° for 10 to 12 minutes. Cool and ice.

ICING

2 c. powdered sugar, sifted
2 T. oleo, melted
¼ c. orange juice and rind

Mix all icing ingredients to spreading consistency. Spread on cookies.

Gerry Newton—Alex

CATHEDRAL COOKIES

1 c. chocolate chips
2 T. butter
1 egg
½ c. nuts
3 c. colored marshmallows

Melt chocolate chips and butter in double boiler. Add 1 well beaten egg. Cool. When cooled, add ½ c. nuts and 3 c. colored marshmallows. Shape into log. Roll in ½ c. coconut. Wrap in wax paper and chill. Slice into thin slices.

Agnes Workman—Ninnekah

CATHEDRAL COOKIES

1 6 oz. pkg. butterscotch pieces
2 T. butter
2 T. vanilla
1 egg, well beaten
1 c. sifted powdered sugar
½ c. chopped nuts
1 10 oz. pkgs. miniature marshmallows

Melt the butterscotch, butter and vanilla over low heat. Add egg; mix well. Add the sifted sugar; mix well. Add nuts and marshmallows; mix well. divide into two parts. Roll in crushed graham cracker crumbs. Roll into a long roll; wrap tightly in foil. Put in the refrigerator. Slice to serve.

Makes 24 cookies.

Alice Terry—Lucile

CHESS SQUARES

1 box yellow or chocolate cake mix
1 stick butter, softened
1 egg

Mix these ingredients and press in the bottom of a 9 x 13-inch pan.

1 8 oz. pkg. cream cheese, softened
1 box powdered sugar
3 eggs
1 t. vanilla

Mix and put on top of crust in a 9 x 13-inch pan. Bake at 350° for 40 to 50 minutes. Cool before cutting.

Nancy Calhoun Kelley—Ninnekah

CHOCOLATE CRACKLE COOKIES

1 c. semi-sweet chocolate pieces
1 c. brown sugar, packed
⅓ c. oil
2 eggs
1 t. vanilla
1 c. flour
1 t. baking powder
¼ t. salt
½ c. chopped nuts
½ c. (about) powdered sugar

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Melt chocolate pieces with oil; add sugar. Add eggs, one at a time, beating well. Add vanilla. Combine flour, baking powder and salt. Add to chocolate mixture. Stir in nuts. Chill dough. Drop teapoonfuls of dough into powdered sugar. Roll to coat; place on greased cookie sheet.

Bake at 350° for 10 to 12 minutes. Makes 4 dozen.

Imogene Fields—Meridian

CHOCOLATE CHIP BAR MERINGUES

1 c. brown sugar
1 c. butter
2 c. flour
¼ t. salt
¼ t. baking powder
1 t. vanilla
1 6 oz. pkg. chocolate chips

Topping:

2 egg whites
1 c. brown sugar
½ c. chopped pecans

Cream the butter and brown sugar until very light and fluffy. Sift the flour with the salt and baking powder; add to the creamed mixture. Add vanilla and blend well. Pat dough into a 12" x 8" pan and press chocolate chips into the dough. To make topping, beat the egg whites until very stiff and gradually fold in the brown sugar and pecans. Spread meringue mixture over the dough and bake at 350° for 25 minutes. Cut into bars while very warm and let cool in pan.

Vicki Standridge—Lucile

CHOCOLATE CHIP MINT COOKIES

6 T. butter or margarine
½ c. brown sugar, packed
1 egg
½ t. vanilla extract
½ t. mint extract
¾ c. bleached flour
¾ c. toasted wheat germ
½ t. baking powder
½ to 1 c. chocolate chips

Tips: Shiny cookie sheets allow cookies to bake evenly. Dark cookie sheets absorb heat faster and brown the crust too quickly.

Cream butter and sugar. Beat in the vanilla and mint extracts.

In separate bowl, combine flour, wheat germ and baking powder. Stir into the butter mixture. Add the chocolate chips.

Drop by rounded tablespoons of batter onto a lightly buttered cookie sheet. Bake at 350° for 10 to 12 minutes.

Preparation time: 10 to 15 minutes. Baking time: 10 to 12 minutes. Oven temp.: 350°. Easy & tasty. Makes 2 dozen.

Sue Bartlett—Winter Creek

CHOCOLATE CHIP TARTS

1 c. boiling water
1 t. soda
1 c. chopped dates

Pour boiling water and soda over chopped dates. Let set till cool.

1¾ c. flour
½ t. salt
2 T. cocoa

Sift all together.

½ c. butter
½ c. Crisco

Cream till fluffy. Add:

1 c. sugar
2 beaten eggs

Add flour and date mixture; then add:

1 T. vanilla
1 6 oz. pkg. chocolate chips
1 c. pecans

Cook in a 9 x 13-inch greased pan, at 350° for 35 minutes.

Makes about 20 cookies.

Doris M. Schlecht—Ninnekah

CHOCOLATE SANDWICHES (MOON PIES)

½ c. soft butter
1 c. sugar
1 egg
1 t. vanilla
1 c. milk
2 c. flour
½ t. baking powder
½ t. salt
1½ t. soda
½ c. cocoa

Sift the flour, baking powder, salt, soda and cocoa together. Mix all the ingredients together in order given. Beat till smooth. Drop by rounded teaspoons onto a greased cookie sheet. Bake at 400° for 7 minutes. Cool about 15 minutes. Put filling together.

FILLING

½ c. white shortening
2 c. powdered sugar
1 c. marshmallow creme
1 t. vanilla
3-4 t. milk

Cream shortening and sugar together. Beat in other ingredients. Spread between chocolate cookies. This will make about 20 sandwiches. Good in lunchbox.

Doris M. Schlecht—Ninnekah

CHRISTMAS LIZZIES

1 c. brown sugar
½ c. butter
4 eggs
3 c. flour
3 t. soda
dash salt
3 T. milk
⅔ c. whiskey
1 t. allspice
1 t. cinnamon
1 t. nutmeg
1 lb. raisins
1 lb. candied pineapples, chopped
½ lb. cherries, chopped
1½ lb. pecans, chopped

Cream butter and sugar. Add eggs and mix well. Add sifted dry ingredients and liquid. Fold in fruits and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° for 12 minutes.

If raisins are dry, pour boiling water on them and let stand 10-15 minutes. Drain well.

Judy Fitch—Ninnekah

CINNAMON CRISPIES

3½ c. flour
¼ T. soda
1 T. baking powder
4½ c. oatmeal
¾ T. salt
1 T. cinnamon
3¼ c. sugar
¼ c. molasses
¾ T. vanilla
3 eggs
2 c. Crisco

Cream sugar and Crisco. Add eggs, molasses and vanilla; mix. Add remaining dry ingredients, except oatmeal. Add oatmeal and mix. Bake at 350° for 15 minutes. Makes 8-10 dozen; recipe can be halved.

This recipe is used for the Duncan City school lunch.

Janice Cockrum—Winter Creek

COCONUT BARS

½ c. butter, softened
½ c. brown sugar, firmly packed
1 c. flour
2 eggs
½ t. salt
1 c. brown sugar
1 t. vanilla
2 T. flour
½ t. baking powder
1 c. coconut

Mix together the butter, ½ c. brown sugar and 1 c. flour. Press this mixture firmly in the bottom of a greased 9 x 13-inch dish. In another bowl, mix the eggs, salt, brown sugar, vanilla, flour and baking powder. Mix with electric mixer until the mixture is light. Add 1 c. chopped nuts, if desired. Spread over partially baked crust; sprinkle with 1 c. coconut, and bake at 325° about 25 minutes, or until brown. Cut into bars while warm. Cool in the pan.

Mickey Berry—Ninnekah

COCONUT COOKIES

1 6 oz. can shredded coconut
1 15 oz. can Eagle Brand milk
2 t. vanilla

Stir together; drop by teaspoonful on well greased cookie sheet. Bake in a 350°F oven for 8 minutes. Remove from pan immediately.

Tommye Wright—Slaton

COCONUT DATE BALL COOKIES

2 eggs, well beaten
1 c. sugar
1 lb. pitted dates, diced
3 c. crispy rice cereal
½ lb. pecans, chopped
2 c. flaked coconut

Beat eggs, sugar and dates thoroughly. Cook, stirring constantly, for 10 minutes. Add the cereal and pecans. Chill thoroughly. Shape into 1-inch balls. Roll in coconut. Chill. This can be frozen. Yield: 5 dozen.

Linda Humphrey—Hazel Dell

COCONUT SPICE COOKIES

2 c. brown sugar
1 c. butter
2 eggs
3 T. cream
1 t. soda
1 c. coconut
2 t. baking powder
1 t. cinnamon
1 t. nutmeg
½ t. cloves
1 t. vanilla

Cream together sugar and butter. Add eggs; mix well. Add soda, baking powder, spices and cream. Mix in enough flour for a medium stiff dough. Drop by teaspoons on a greased baking sheet. Flatten with a fork. Bake at 350° for 7 to 10 minutes.

Carolyn Spradlin—Pioneer

COCONUT WHEATIES COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 c. flour
2 c. Wheaties
1½ c. coconut
2 eggs, well beaten
½ t. baking powder
½ t. salt
1 t. vanilla

Mix all together. Bake at 400° until brown.

Ora Lee Nicholas—Meridian

TOASTED COCONUT COOKIES

1 c. plus 2 T. sifted all-purpose flour
⅔ c. sifted confectioners' sugar
½ c. cornstarch
¾ c. (1½ sticks) unsalted butter, softened
½ t. almond extract
1 3½ oz. (1⅓ c.) can flaked coconut, toasted
⅓ c. apricot preserves

Sift flour, confectioners' sugar and cornstarch onto wax paper.

Beat butter with almond extract in medium-size bowl with electric mixer until fluffy. Beat in 1 c. of the coconut. Stir in flour mixture until well blended. Form dough into ball; wrap in plastic wrap. Refrigerate until firm - about 1 hour.

Preheat oven to slow (300°).

Shape dough into 36 1-inch balls. Place 1½ inches apart on ungreased cookie sheets. Flatten each cookie with fork dipped in flour.

Bake in center of preheated slow oven (300°) for 20 minutes, or until edges are lightly browned. Cool on sheets 5 minutes. Remove cookies to wire racks to cool completely.

Spread a little apricot preserves on edge of each cookie; sprinkle with a little of the remaining coconut. Store in airtight container.

Makes 3 dozen 2-inch cookies.

Doris M. Schlecht—Ninnekah

COOL COOKIES

2 c. sugar
½ c. milk
¼ lb. margarine
4 T. cocoa
2½ c. oats
¼ c. nuts, chopped
½ c. peanut butter
2 t. vanilla

Cook sugar, cocoa, milk and margarine for 1½ minutes, counting time when it reaches a boiling point.

Remove from heat and add oats, nuts, vanilla and peanut butter. Beat until well blended. Drop by teaspoonful on wax paper. Cool and store in closed container.

Ratha Glass—Happy Home

CORN FLAKE COOKIES

1 c. corn syrup
1 c. peanut butter
1 c. sugar
4 c. Corn Flakes

Bring corn syrup, peanut butter and sugar to a boil. Cook 2 minutes. Pour over Corn Flakes. Add coconut (optional). Drop by spoon onto wax paper; let set until firm.

Tommye Wright—Slaton

CORN FLAKE GOODIES

1½ c. white Karo syrup
1½ c. sugar
1 12 oz. jar peanut butter
1 t. vanilla
Corn Flakes

Heat syrup and sugar until dissolved. Add peanut butter and vanilla. Pour over Corn Flakes, using just enough Corn Flakes to make a firm ball by pressing together with your hands. This is a great treat for the kids, and very easy to make.

Shirley Ketchum—Alex

CREAM CHEESE COOKIES

1 yellow cake mix
8 oz. cream cheese
½ stick butter
1 egg yolk
1 t. vanilla

Mix together well and refrigerate for 30 minutes. Drop by teaspoon onto an ungreased cookie sheet. Bake for 8-10 minutes at 375°. This will make 4½ dozen cookies.

Clara Terry—Happy Home

For evenly browned cookies, choose shiny metal cookie sheets, at least 2 inches narrower and shorter than the oven.

Do not grease cookie sheet unless it is called for in the recipe.

Cookies in each batch should be made the same size to assure even baking.

CRULLERS

⅓ c. sugar
¼ c. butter
2 eggs
2 T. milk
1¾ c. flour
½ t. salt
¼ t. ground mace
½ t. ground nutmeg
fat for frying
powdered sugar (optional)

Cream together sugar and butter until light and fluffy. Add eggs one at a time, beating well after each addition. Add milk. (Batter may appear to be slightly curdled.) Stir together flour, salt, nutmeg and mace. Stir into creamed mixture and chill at least 1 hour.

On lightly floured board, roll half the dough (rolling in one direction only) to a 16 x 8-inch rectangle. Cut into 2-inch squares. (Do not re-roll.) Fry in deep, hot fat (375°) until golden on both sides - about 1½ minutes total.

Optional: dust with powdered sugar.

Pamela Williams—Ninnekah

DATE AND NUT MACAROONS

⅔ c. sweetened, condensed milk
1 c. flaked coconut
1 c. chopped nuts
1 c. pitted dates
1 t. vanilla

Mix together all ingredients. Shape into balls and place on greased baking sheet about 1" apart.

Bake in 350° oven 10 to 12 minutes, or until golden brown. Makes about 2 dozen.

Linnie Castleberry—Ninnekah

DATE PINWHEELS

2¼ c. dates, chopped
1 c. water
1 c. sugar
1 c. nuts, chopped
1 c. shortening
2 c. brown sugar
3 eggs, well beaten
4 c. flour, sifted
½ t. salt
½ t. soda

Combine dates, sugar and water in saucepan, and cook over low heat until thick. Add nuts and cool.

Cream shortening and brown sugar; add beaten eggs and beat into shortening and sugar. Add flour, salt and soda, and mix well. Chill dough.

Divide dough into 2 parts. Roll each separately into a rectangle a little less than ¼-inch. Spread each roll with the date filling and roll up like jelly roll. Chill thoroughly. Cut ¼-inch thick and bake 10-12 minutes. Makes 5 dozen.

Carolyn Whitener—Ninnekah

DATE ROLL

2 lbs. graham crackers
2 lbs. dates, chopped
2 lbs. marshmallows, cut into small pieces
2 c. nuts, chopped
2 c. sweet cream

Roll crackers with rolling pin until they are crumbs. Reserve some of them. Mix all ingredients together; knead until well mixed. Shape into 2-inch rolls and roll in crumbs until covered. Wrap in foil or plastic and refrigerate. Slice and serve with whipped cream.

Ann Calhoun—Ninnekah

DISHPAN COOKIES

2 c. brown sugar
2 c. white sugar
2 c. cooking oil
4 eggs
2 t. vanilla

Cream well. Add:

4 c. flour
2 t. soda
1 t. salt

Gently fold in:

1½ c. quick oats
4 c. Corn Flakes

Drop by spoonfuls onto lightly greased cookie sheet. Bake at 350° for 7 to 8 minutes.

Makes a dishpan full, and freezes well.

Imogene Fields—Meridian

DREAM BARS

¼ stick margarine
1 c. graham cracker crumbs
1 c. coconut
1 c. chocolate chips
1 c. chopped nuts
1 can Eagle Brand milk

Melt margarine in pan in oven. Sprinkle graham cracker crumbs over butter. Sprinkle coconut over crumbs. Sprinkle chocolate chips over coconut. Sprinkle chopped nuts over chocolate chips. Pour Eagle Brand milk over everything.

Bake at 350° for 25 minutes, or until golden brown.

Irene Auld—Pikes Peak

DROP COOKIES

1 c. oleo
4 T. sour cream
2⅔ c. sugar (mixture of brown and white)
4 eggs
4 c. flour
1½ t. soda
⅔ t. salt
2 t. cinnamon
2 c. raisins
2 c. nuts

Mix as for butter cake. Drop by teaspoonfuls. Bake at 375°. Makes a very large batch.

Merle Patterson—Washita Valley

FILLED COOKIES

1 lb. dates
1 c. sugar
1 c. boiling water
1 c.chopped nuts
1 c. bacon drippings
1 t. soda
1 c. sugar
1 c. sour cream
4 c. flour
1 t. vanilla
1 t. salt
4 c. rolled oats

Cream bacon drippings and sugar; then add dry mixture, sour cream, vanilla and the oats. Combine the dates, sugar, water and nuts, and cook until thick. Cool. Roll out dough and cut large size cookies—3-inch in diameter. Put 1 t. of cooled filling between 2 cookies. Pinch edges together. Glaze with cream or milk, before baking at 350° until light in color. These are man sized; and this Wisconsin recipe is a favorite of long standing.

Minnie Geurkink—Rural Neighbors

EASY FILLED COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
½ c. buttermilk
1 t. vanilla
3½ c. all-purpose flour
1 t. salt
1 scant t. baking soda
¼ t. ground cinnamon

Date Filling

Prepare Date Filling; cool. Preheat oven to 375°.

Mix sugar, shortening and eggs. Stir in buttermilk and vanilla. Mix in remaining ingredients. Drop by teaspoonfuls, about 2 inches apart, onto ungreased cookie sheet. Top each teaspoonful of dough with ½ t. filling. top filling with ½ t. dough. Bake 12 to 15 minutes. Remove from cookie sheet with a spatula. Cool on wire racks.

DATE FILLING

2 c. snipped dates
¾ c. sugar
¾ c. water

Cook over low heat, stirring constantly, until thickened. Stir in 1 c. chopped pecans. Cool before using.

Mabel Parrish—Arcadia

FORGOTTEN COOKIES

2 egg whites
⅔ c. sugar
⅛ t. salt
1 to 1½ c. nuts
1 c. chocolate chips
1 t. vanilla

Preheat oven to 350°. Beat egg whites, adding sugar gradually, until very stiff. (Do not overbeat.) Fold in salt, nuts, chocolate chips and vanilla. Drop from teaspoon on ungreased cookie sheet. Put in heated oven. Turn oven off immediately. Leave overnight without opening the oven.

Makes 36 servings.

Nancy Calhoun Kelly—Ninnekah
Edna Bounds—Rural Neighbors

FRUIT COOKIES

1 lb. butter
2½ c. flour
2 eggs
4½ c. flour
1 t. salt
1 heaping t. soda
2 c. nuts, chopped
½ c. flour, for dredging fruit and nuts
1 small pkg. candied cherries, chopped
2 small pkgs. candied pineapple, chopped

Cream butter, sugar and eggs.

Add dry ingredients. Mix well; then add fruit and nuts. This makes a very stiff dough.

Make 3 or 4 rolls; roll in wax paper and refrigerate overnight or longer.

Slice thin and bake in 350°F oven for 8 to 10 minutes.

Makes about 80 to 100 cookies, depending on how thin they are sliced.

Maggie Stewart—Slaton

FUDGIE CAKE COOKIES

½ c. margarine
1 c. sugar
1 egg
¾ c. buttermilk
1 t. vanilla
2 c. flour
½ t. soda
½ t. salt
½ c. cocoa
1 c. chopped nuts

Mix margarine, sugar and egg. Add milk and vanilla. Sift dry ingredients and stir; add nuts. Chill 1 hour. Heat oven to 400°. Drop by teaspoon, 2 inches apart, on lightly greased cookie sheet. Bake 8 to 10 minutes. Cool and frost, if desired, with chocolate icing.

Cora Oakes—Rural Neighbors

GERTRUDE COOKIES (SOMETIMES CALLED GRANNY GOOD WITCH BARS)

1 lb. brown sugar
2 sticks oleo
3 eggs
1½ c. chopped pecans
2 c. flour
½ t. salt
1 t. vanilla

Mix sugar, oleo, eggs, flour, salt and vanilla with mixer. Add pecans. Bake in greased and floured 9 x 13-inch pan, at 350° for 35 minutes.

Nancy Johnson—Ninnekah

GINGER COOKIES

1 egg, beaten
½ c. white sugar
½ c. brown sugar
¼ c. molasses
¾ c. cooking oil
2¼ c. unsifted flour
1 t. cinnamon
1 t. ginger
¾ t. salt

Mix all ingredients in order given. This will be a stiff dough. Shape into small balls and roll in sugar. Place about 2 inches apart on a greased baking sheet. Bake at 325° to 350°.

Helen Snedeker—Friend

GINGERBREAD BOYS

⅓ c. butter
1 c. brown sugar
1½ c. dark molasses
⅔ c. cold water
7 c. flour, sifted
2 t. soda
1 t. salt
1 t. allspice
1 t. ginger
1 t. cloves
1 t. cinnamon

Mix butter, sugar and molasses thoroughly. Stir in water. Blend all dry ingredients; stir until thoroughly mixed. Chill.

Heat oven to 350°. Roll dough ¼-inch thick on lightly floured board. Cut with cutter. Place far apart on greased baking sheet. Bake 10-12 minutes. Cool and then decorate.

Carolyn Spradlin—Pioneer

COOKIE JAR GINGERSNAPS

2 c. sifted flour
1 T. ginger
2 t. soda
1 t. cinnamon
½ t. salt
¾ c. shortening
1 c. sugar
1 egg, beaten
¼ c. molasses
granulated sugar

Measure flour, ginger, soda, cinnamon and salt into sifter; sift 2 times onto waxed paper; return to sifter.

Cream shortening until soft in medium size bowl. Add sugar gradually, creaming after each addition, until mixture is well blended. Beat in eggs and molasses.

Sift dry ingredients over creamed mixture; blend well.

Form teaspoonfuls of dough into small balls by rolling them lightly, one at a time, between palms of hands. Roll dough balls in granulated sugar to cover entire outside surface. Place 2 inches apart on ungreased cookie sheets.

Bake in preheated 350°F oven for 12 to 15 minutes, or until tops are slightly rounded, crackly and light brown.

Run spatula under cookies to loosen from cookie sheets. Remove to wire rack. Cool. Makes about 4 dozen cookies.

Myra Graves—Slaton

Cookie dough should be placed on a cool cookie sheet; cookies will spread before baking if sheet is hot.

For evenly browned cookies, bake one sheet at a time in the center of the oven.

GUMDROP COOKIES

4 eggs
1 T. cold water
2 c. light brown sugar
2 c. flour
¼ t. salt
1 t. cinnamon
½ c. chopped pecans
1 c. shredded gumdrops (Omit licorice ones.)

Beat eggs until light; add water, then blend in brown sugar. Beat well. Sift together the flour, salt and cinnamon, reserving a little for dredging chopped pecans and shredded gumdrops. Add flour mixture to sugar mixture and beat again, folding in nuts and gumdrops last. Spread thin in well greased and floured pans. Bake at 325° for 30 minutes. While still warm, spread with following icing.

ICING

3 T. butter
2 T. orange juice
1 t. grated orange rind
powdered sugar, to make thin icing

Melt butter; add orange juice and rind; add sufficient powdered sugar to spreading consistency. Cover thinly over baked, warm sheets of cookies. Cut in strips or squares, and remove from pans. (Always omit black ones.)

Myrtle Cunningham—Lucile

HELLO DOLLY COOKIES

1 c. vanilla wafer crumbs
1 6 oz. pkg. chocolate chips
1 can flaked coconut
1 c. broken pecans
1 can sweetened, condensed mik

Melt butter in shallow, 2-qt. oblong baking dish. Sprinkle vanilla wafer crumbs evenly over batter. Sprinkle chocolate chips over crumbs; coconut over chocolate chips, and pecans over coconut. Pour sweetened, condensed milk evenly over all. Bake in 325° oven for 30 minutes. Cool, cover with foil and refrigerate overnight. Cut into squares.

Dona Parrish—Arcadia
Jessie Compton—Freeman

Completely cool cookies in a single layer on a wire rack before storing.

Store cookies in a tightly covered container.

HERMITS

1 c. shortening
2 c. brown sugar
1 c. milk
2 eggs, beaten
4½ c. cake flour
1 t. baking powder
1 t. salt
1 t. soda
1 t. cinnamon
½ t. allspice
1 c. chopped nuts
1 c. raisins

Cream shortening and sugar together. Add milk to beaten eggs.

Sift all dry ingredients together, and add to the shortening mixture alternately with liquid ingredients. Add nuts and raisins.

Mix well and drop by teaspoonfuls onto a greased cookie sheet. Bake at 350°F for 15 minutes. Makes 116 cookies, 1½-inch diameter.

Myra Graves—Slaton

ICE BOX COOKIES

1 c. white sugar
1 c. brown sugar
1½ c. butter
½ t. salt
3 eggs
½ c. nuts
2 t. vanilla
1 t. soda
1 t. baking powder
5 c. flour

Cream sugar and butter; add well beaten eggs and vanilla. Sift together 3 times the flour, soda, baking powder and salt. Add nuts. Make into rolls and put in ice box overnight. Bake in oven 10 minutes at 350°.

Genny Newton—Meridian

LEMON CHESS BARS

1 c. oleo
¼ t. salt
½ c. powdered sugar
2 c. flour

Mix and pat into pan as for pie crust. Bake for 20 mintues at 350° in a 9 x 13-inch pan.

4 eggs
2 c. sugar
4 T. flour
4 T. lemon juice

Beat and pour over baked crust.

Bake 20 minutes more at 350°. Sprinkle with powdered sugar when done. Cut into squares when cool.

Nancy Johnson—Ninnekah

LONE STAR LEMON BARS

Crust:
- 1 c. flour
- 1 stick butter, softened
- ¼ c. powdered sugar, softened

Preheat the oven to 325°. Combine all ingredients and mix well. Spread in an 8 x 8-inch pan and bake for 15 minutes.

Filling:
- 2 eggs
- 1 T. flour
- 1 c. sugar
- 2 T. lemon juice
- 1 t. grated lemon rind

Beat eggs and add flour, sugar, lemon juice and lemon rind. Mix and pour over baked crust. Return to oven for 25 minutes. Cool.

Glaze:
- ½ c. powdered sugar, sifted
- 1 t. lemon juice
- 1 t. water
- dash of salt
- ⅛ t. vanilla
- ⅛ t. butter flavoring

Combine all ingredients. Frost prepared lemon dessert. Cut into 30 bars.

Myrtle Cunningham—Lucile

LUCIOUS LEMON COOKIE BAR

Crust:
- 1 c. butter
- ½ c. powdered sugar
- 2 c. flour

Mix well. Press mixture into 9 x 13-inch pan. Bake at 350° for 15 minutes.

Filling:
- 4 eggs, beaten
- ¼ c. flour
- 6 T. lemon juice

Beat to mix; pour into slightly cooled crust.

Bake at 350° for 25 minutes, or until set. Sprinkle with powdered sugar. Cut into bars.

Omar Yates—Friendly Mound

SANDY'S LEMON SQUARES

- 1 c. butter, softened
- ½ c. unsifted powdered sugar
- 2 c. flour

Cream butter and sugar; add flour. Beat until blended. Spread in greased 9 x 12-inch pan. Bake at 350° for 20 minutes.

Note: Dough will not be like pastry. You can pat it into pan with your fingers.

Mix 4 eggs together until lightly foamy. Then add:
- 2 c. sugar
- ⅓ c. plus 2 T. lemon juice
- ⅓ c. flour
- 1 t. baking powder

Pour over crust. Bake at 350° for 25 to 30 minutes. Sprinkle with powdered sugar.

Jeanette Worden—Ninnekah

M&M PARTY COOKIES

- 1 c. brown sugar
- ½ c. granulated sugar
- 1 c. shortening
- 2 eggs
- 1½ t. vanilla
- 1 t. salt
- 1 t. soda
- 2½ c. flour
- 1½ c. M&M's

Cream sugars, shortening, eggs and vanilla. Stir salt and soda into flour. Add dry ingredients to creamed mixture, ⅓ at a time, mixing well after each addition. Stir in ½ c. M&M's. Drop onto ungreased cookie sheet. Decorate cookies with remaining M&M's before baking. Bake at 375° for 10-12 minutes.

Paulette Nicholas—Meridian

M&M SUPER COOKIES

- 1 15 oz. pkg. M&M's
- 1 c. butter
- ¾ c. sugar
- ¾ c. brown sugar
- 2 eggs
- 1 t. vanilla
- 2½ c. flour
- ½ t. soda
- ½ t. salt
- 1 c. nuts

Beat together butter and sugars until fluffy and light; blend in eggs and vanilla. Add combined flour, soda and salt; mix well. Stir in M&M's and nuts. Drop by tablespoonfuls onto greased cookie sheet. Bake at 350° for 9-11 minutes. Cool on wire racks.

Janice Meeks—Arcadia

MARY'S COOKIES

- 1 c. shortening
- 2 eggs
- 1 c. white sugar
- 1 c. light brown sugar
- 2 c. flour, sifted
- 1 t. soda
- 1 t. vanilla
- 2 c. quick cooking oats, raw
- 2 c. crispy rice cereal
- ½ c. coconut
- ½ c. pecans, chopped

Mix together the shortening and eggs. Add the sugars, flour, soda and vanilla. Mix well. Fold in the oats, cereal, coconut and pecans. Drop on lightly greased cookie sheet. Bake for 8 minutes at 350°.

Helen Snedeker—Friend

MEXICAN WEDDING CAKE NUT COOKIES

2 c. butter or oleo
1 c. sugar
2 t. vanilla
4½ c. flour
½ t. salt
1½ c. pecans or walnuts

Mix butter, sugar, vanilla. Sift flour and salt together. Add flour mixture to creamed mixture a little at a time; add nuts. Roll into balls and bake for 10-12 minutes. Roll in powdered sugar twice while hot.

Margery Burchfield—Blue Bonnet

MEXICAN WEDDING RINGS

½ lb. butter, softened
4 rounded T. powdered sugar
2 c. sifted flour
1 c. walnuts or pecans, chopped
2 t. vanilla

Mix in order named. Roll into small balls. Put on cookie sheet. Pat with spatula until flat. Bake 45 minutes at 250°. Bake until slightly brown, but watch so they don't get too dark.)

While warm, roll in powdered sugar.

Merle Patterson—Washita Valley

MINCEMEAT DROP COOKIES

1¼ c. shortening
2 c. sugar
2 eggs, unbeaten
½ c. milk
2 t. vanilla
4 c. flour
2 t. baking powder
1½ t. salt
½ c. mincemeat

Blend shortening and sugar together until creamy. Add eggs, milk and vanilla. Beat well.

Sift flour with baking powder and salt; stir into creamed mixture gradually. Mix well. Stir in mincemeat. Drop by rounded teaspoonfuls on ungreased baking sheet. Bake 10 to 12 minutes in 375°F oven.

Onnie Roy—Slaton

MINCEMEAT FILLED COOKIES

1 c. butter
2 c. light brown sugar
1 egg
6 c. flour
1 c. sour cream
¼ t. nutmeg
mincemeat for filling

Sift, then measure out 6 c. flour and set aside some for flouring and rolling cloth of board. Add the soda and nutmeg. Combine the first 3 ingredients, and then add to the flour mixture. Then add the sour cream and mix well. Chill for 1 hour or more for easy handling. Roll out about ¼-inch thick, and cut enough to fill the pan. Put a heaping spoonful of mincemeat on each cookie. Now roll out some more cookies and cut in the same way. After cutting out cookies, run the rolling pin over lightly to increase the size enough to cover the cookies with mincemeat. Press edges together. Bake at 400° for 15 to 20 minutes.

Filling is 2 jars of Bordon's mincemeat and 1 tart apple cut into small pieces.

Helen Snedeker—Friend

MOLASSES CRINKLES

¾ c. shortening
1 c. brown sugar, packed
1 egg
¼ c. molasses

Mix thoroughly. Sift together and stir in:

2½ c. sifted flour
2 t. soda
¼ t. salt
½ t. cloves
1 t. cinnamon
1 t. ginger

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place sugared-side-up, 3 inches apart, on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake just until set, but not hard, in a 375° oven, for 10 to 12 minutes.

Makes about 4 dozen 2½-inch cookies - thick, chewy, with crackled, sugary tops.

Hattie Orr—Rural Neighbors

NEIMAN-MARCUS BARS

1 yellow cake mix
1 cube butter
1 egg

Mix and pat in a 13 by 9-inch pan.

1 8 oz. pkg. cream cheese
1 lb. powdered sugar
2 eggs
½ c. nuts
½ c. coconut

Mix and spread over first layer. Bake at 325° for 1 hour. Cut into squares after removing from oven. Makes 24 squares.

Vera Collins—Ninnekah

NO BAKE COOKIES

3 c. rolled oats
5 T. cocoa
½ c. peanut butter
2 c. sugar
1 c. coconut
½ c. milk
½ c. butter
1 t. vanilla

Place sugar in a heavy saucepan. Add cocoa and mix well. Add milk and butter. Stir constantly. Cook until mixture comes to a boil. Boil 3 minutes. Add peanut butter, vanilla, coconut and oatmeal. Mix well. Drop by teaspoonfuls on wax paper.

Carolyn Spradlin—Pioneer

NO BAKE FUDGE COOKIES

2 c.sugar
½ c. milk
½ c. margarine
2 T. cocoa
¼ t. salt

Mix above ingredients in a pan and stir as it comes to a boil. Boil for 2 minutes. Remove from the fire and add the following:

½ c. peanut butter
2 t. vanilla
½ c. shredded coconut
3 c. quick cooking, rolled oats

Drop by teaspoon onto wax paper. These are rich enough to be served as candy.

Cora Oakes—Rural Neighbors

Good + Easy

NO FLOUR COOKIES

1 c. sugar
1 c. peanut butter
1 unbeaten egg
1 t. vanilla

Mix sugar and peanut butter. Add egg and vanilla. Drop walnut-size pieces and flatten. Bake on an ungreased cookie sheet at 325° for 8 to 10 minutes. Watch closely, as they will burn. They make a crisp, delicious cookie. Makes about 2 doz

Pauline McCarty—Meridian

Let cool before removing from cookie sheet

OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, beaten
1 t. vanilla
1 t. salt
1 t. cinnamon
1½ c. flour, sifted
3 c. regular oats

Cream the shortening, sugar, eggs and vanilla. Combine the dry ingredients and add the sugar mixture. Mix well and add the oats. Roll into 3 long rolls. Wrap in wax paper and freeze. Cut into small slices. Bake at 350° for 10 minutes, on an ungreased cookie sheet. Makes 3 dozen.

Nina Boyd—Blue Bonnet

OATMEAL COOKIES

¾ c. shortening
1 c. brown sugar
½ c. sugar
1 egg, beaten
¼ c. water
½ t. soda
1 t. vanilla
3 c. oats
1 c. flour
1 t. salt

Combine dry and liquid ingredients separately. Then mix both together. Make into balls and drop onto greased cookie sheet. Bake in preheated oven at 350° for 12-15 minutes. Makes about 3¼ dozen.

Linda Butler—Ninnekah

OATMEAL COOKIES

1 c. melted shortening
1 c. all-purpose flour
1 c. white sugar
1 c. brown sugar
4 c. rolled oats
1 c. coconut
½ t. soda
½ t. salt
2 eggs, beaten
1 T. vanilla
1 c. nuts, if desired

Cream sugars in shortening. Add flour mixture - of flour, soda and salt - alternately with eggs, oats, coconut and nuts. Dough will be crumbly. Make into walnut-size balls; flatten with a fork. Bake on greased cookie sheet for 8 to 10 minutes at 325°. Let stand for a few minutes before removing from cookie sheet.

Makes several.

Vera Collins—Ninnekah

OATMEAL COOKIES

3 c. brown sugar
3 c. oleo
6 c. oats
1 t. soda
3 c. flour

Mix; roll into a long roll and slice. Bake in a 350° oven for 5-7 minutes.

Helen Snedeker—Friend

OATMEAL COOKIES

1 c. sugar
½ c. margarine
1 c. oatmeal
2 c. flour
⅓ c. buttermilk
½ t. cinnamon
3 eggs
1 t. soda
1 c. coconut
1 c. nuts, broken
1 c. raisins
1 t. salt

Cream sugar and margarine. Add eggs one at a time and beat; add nuts, raisins, coconut and sifted dry ingredients. Add buttermilk, mixing well. Add oats last and mix well. Drop by teaspoonfuls on greased cookie sheet. Bake in 325° oven for about 15 minutes - until lightly browned. Makes about 4 dozen cookies.

Blanche McCoy—Rural Neighbors

AMISH OATMEAL COOKIES

1½ c. raisins
1 c. salted peanuts
6 c. sifted flour
3 t. baking powder
1 t. salt
1 t. ground nutmeg
1 t. ground cinnamon
1½ c. lard or shortening
3 c. sugar
2 c. quick cooking oats
3 t. baking soda
1 c. buttermilk
½ c. dark molasses
4 eggs

Grind raisins and peanuts through grinder using medium blade; set mixtures aside.

Sift together flour, baking powder, salt, nutmeg and cinnamon into very large bowl or dishpan. Cut in lard, using pastry blender or two knives, until mixture forms fine crumbs. Add ground raisin mixture, sugar and quick cooking oats; mix well, using hands if necessary.

Dissolve baking soda in buttermilk in small bowl. Add molasses and 3 of the eggs; beat with rotary beater until blended. Add to flour mixture; mix well with spoon. Drop by heaping tablespoonfuls or small ice cream scoop, about 3 inches apart, on greased baking sheets. Flatten each, with floured bottom of drinking glass, to 2½ inch rounds.

Beat 1 egg in bowl until blended. Brush tops of rounds with egg.

Bake in 375° oven 8 to 10 minutes, or until golden brown. Makes about 54 3½-inch cookies.

Jessie Compton—Freeman

BANANA OATMEAL COOKIES

1 c. shortening
1 c. sugar
1 egg
1½ c. flour
1 t. soda
1 t. cinnamon
¼ t. salt
1 c. mashed bananas
1¾ c. quick cooking oats

Blend together the shortening and sugar. Add the egg and beat well. Next, sift together the flour, soda, cinnamon and salt. Add to creamed mixture. Then add the bananas along with the oats. Drop by teaspoonfuls onto a greased cookie sheet. Bake for 12 minutes at 350°. This recipe makes 4 dozen generous size cookies.

Genny Newton—Meridian

BUNNY'S CHOCOLATE CHIP OATMEAL COOKIES

½ c. shortening
½ c. oleo
1 c. brown sugar
1 c. white sugar
2 eggs, beaten
1 t. vanilla
2 c. flour
1 t. soda
½ t. salt
½ t. baking powder
2 c. rolled oats
1 6 oz. pkg. semi-sweet chocolate morsels
1 c. chopped pecans

In large mixing bowl, combine first 4 ingredients. Add remaining ingredients and mix thoroughly. Drop by spoonfuls on greased cookie sheet, and bake in pre-heated oven at 350° for 10-12 minutes. Makes 5 dozen cookies.

Jeanette Worden—Ninnekah

Check cookies at minimum baking time given. Underbaking results in soft, doughy cookies, and overbaking in dry, hard cookies.

Unless other instructions are given, immediately remove baked cookies from cookie sheet with a wide spatula to avoid overbaking.

CHOCOLATE CHIP OATMEAL COOKIES

2 c. flour
1 t. salt
1 t. soda
½ c. margarine
½ c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
2 c. quick cooking oats
1 6 oz. pkg. chocolate chips
2 c. pecans, chopped

Cream the butter, shortening and sugars. Add eggs. Sift dry ingredients together and add to butter and sugar mixture. Fold in other ingredients. Drop by teaspoonfuls onto a cookie sheet. Bake at 375° for 10 to 12 minutes.

Nancy Johnson—Ninnekah

LUCILLE'S OATMEAL COOKIES

1 c. Crisco
1 c. brown sugar
1 c. white sugar
2 unbeaten eggs
2 t. vanilla
2 T. milk
2 c. sifted flour
1 t. baking powder
1 t. soda
1 t. salt
3 c. rolled oats
½ c. chocolate chips
½ c. chopped pecans

Put Crisco, brown sugar, white sugar, eggs, vanilla and milk into mixing bowl. Mix well. Sift flour, baking powder, soda and salt together. Add sifted dry ingredients to creamed mixture. Mix well. Add dry ingredients to creamed mixture. Mix well; add rolled oats and mix. Last, stir in chocolate chips and pecans. Drop by teaspoon onto greased cookie sheet. Bake cookies in a 350° oven for 12 or 15 minutes. Makes 100 or more.

Jeanette Worden—Ninnekah

LYNETTE'S SOUTHERN OATMEAL COOKIES

½ c. butter
½ c. shortening
1 c. brown sugar
2 eggs
1 t. vanilla
1 c. sugar
1 to 1½ c. flour
1 t. salt
½ t. soda
3 c. 3-minute oats
1 c. chopped pecans or walnuts

Cream shortening, butter and sugars. Mix in eggs and vanilla. Stir flour, salt and soda. Fold into creamed mixture. Stir in oats and nuts. Roll into small balls and place on greased cookie sheet. Flatten with fork. Bake at 350° for 10-12 minutes.

Jeanette Worden—Ninnekah

FLYING SAUCER COOKIES

½ c. shortening
1 c. sugar

Cream until fluffy

¼ c. raisins

Soak in hot water; then drain.

1½ c. oatmeal
1¾ c. flour
1 egg
¼ c. honey
2 t. milk
¾ t. soda
½ t. allspice
½ t. cinnamon
½ t. salt

Use #16 ice cream scoop (or ¼ c.) of the batter. Flatten with glass dipped in water. Makes 12 cookies. Bake at 300° for 25 minutes.

This recipe is used in the Kern Co. high school's cafeteria in California.

Janet Howard—Winter Creek
Jeanette Worden—Ninnekah

OATMEAL CRISPIES

1 c. shortening
1 c. sugar
1 c. brown sugar
2 beaten eggs
1 t. vanilla
1½ c. flour
1 t. salt
1 t. soda
3 c. quick oats
1 c. chopped pecans

Cream shortening and sugar; add eggs and vanilla. Beat well. Add sifted dry ingredients and mix. Add oatmeal and nuts, and mix. Shape in rolls in wax paper, and chill thoroughly. Slice in ¼-inch slices and bake on ungreased cookie sheet at 350°, about 10 or 12 minutes. Makes 5 dozen cookies.

Virgie Howard—Pioneer

OATMEAL CRISPIES

1 c. shortening
2 c. brown sugar
2 eggs
1 t. salt
2 c. flour
2 c. oatmeal
1 c. raisins
1 t. soda
½ c. nuts

Mix shortening with eggs, soda and salt. Mix in oats and flour, then the raisins and nuts. Drop by teaspoonfuls on cookie sheet. Bake 10 minutes in 375° oven.

Genny Newton—Meridian

GIANT OATMEAL COOKIES

2½ c. old-fashioned rolled oats
1½ c. whole wheat flour
1 t. baking soda
1 t. baking powder
1 t. salt
2 t. ground cinnamon
1 t. allspice
¾ c. vegetable shortening

J.W.'s Favorite Oatmeal Cookies

1 cup raisins
1 cup vegetable oil
¾ cup granulated sugar
¾ cup brown sugar, packed
2 eggs
1 teaspoon vanilla
1½ cups flour
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
2 cups quick-cooking rolled oats
1 cup chopped pecans
1 cup flaked coconut

In small saucepan cover raisins with water and bring to boil. Remove fron heat, cover and let stand for 5 minutes. In large bowl, Beat oil, sugars, eggs and vanilla. Add flour, soda, salt, cinnamon and nutmeg. Mix well. Add oats, pecans, coconut and drained raisins.

Drop by large teaspoonfuls onto lightly greased cookie sheet. Bake at 350° for 15 minutes. Let cool slightly before removing from sheet. Makes 5-6 dozen.

Vivian Watts
Portland

OATMEAL ICE BOX COOKIES

1 c. shortening or oleo
1 c. brown sugar
1 c. white sugar
2 eggs
1 t. vanilla
1½ c. flour, sifted with 1 t. salt and 1 t. soda
3 c. 3-minute oats, dry
½ c. nuts

Cream shortening and sugar. Add rest of ingredients. This makes a stiff batter. Make about 3 rolls in wax paper. Chill and slice ¼-inch. Bake on greased cookie sheet.

Percilla Lamar—Freeman

OLD-FASHIONED OATMEAL-RAISIN DROP COOKIES

¾ c. shortening
1 c. brown sugar, packed
½ c. granulated sugar
1 egg
1 t. vanilla
1 c. Gold Medal flour
1 t. salt
1 t. cinnamon
1 t. soda
½ t. cloves
1 c. raisins
1 c. flaked coconut
3 c. quick cooking oats
1 c. mashed bananas (2 or 3 medium bananas)

Heat oven to 350°.

Mix thoroughly the shortening, sugars, egg, vanilla and bananas. Sift dry ingredients and stir into shortening mixture. Stir in raisins, coconut and oats.

Drop dough by rounded teaspoonfuls, inch apart, onto greased baking sheet. Bake 12 to 15 minutes, or until almost no imprint remains when touched with finger. These are supposed to be a soft, moist cookie, so don't overbake!) Immediately remove from baking sheet and let cool. Store in tightly covered container.

Makes 5-6 dozen cookies.

Helen Snedeker—Friend

ORANGE COOKIES

1 orange cake mix
3 eggs
½ c. oil
1 c. chopped nuts
chopped gumdrops (optional)

Mix according to directions on cake mix. Cook 11 minutes at 350°.

Othala Estes—Friend

ORANGE SLICE COOKIES

2 c. Corn Flakes
2 c. flour
1 t. soda
1 t. salt
½ c. flaked coconut
½ c. nuts, chopped
1½ c. brown sugar
2 eggs
1 lb. orange slices, chopped
½ c. butter

Crush Corn Flakes. Sift 1½ c. flour with soda and salt. Blend sugar and butter. Add eggs and beat well. Add sifted dry ingredients. Use other ½ c. of flour to coat orange slices and nuts. Add coconut. Shape into 1-inch balls. Place on greased cookie sheet and press lightly with a fork. Bake 12 minutes at 325°

Yield: 4 dozen.

Iris Dunn—Ninnekah

ORIGINAL TOLL HOUSE COOKIES

2¼ c. unsifted flour
1 t. baking soda
1 t. salt
½ c. butter or oleo
½ c. shortening
¾ c. sugar
¾ c. firmly packed brown sugar
1 t. vanilla extract
2 eggs
1 12 oz. pkg. (2 c.) chocolate chips
1 c. chopped nuts

Preheat oven to 375°.

In a small bowl, combine flour, baking soda and salt; set aside. In a large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in chocolate chips and nuts. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheets. Bake at 375° for 8-10 minutes. Makes approximately 100 cookies.

When we use this recipe, we double everything except the chocolate chips. This is real good to take to school or any other big gathering.

Nancy Johnson—Ninnekah
Jeanette Worden—Ninnekah

HOT CHOCOLATE

Skin won't form on the top of hot chocolate if you beat the drink until frothy immediately after preparation.

Add, per pot, a pinch of salt and a teaspoon of cornstarch dissolved in a little water to improve the flavor and texture of hot chocolate. Try adding marshmallow dipped in cinnamon to each cup.

TOLL HOUSE TREATWICH

Use the traditional recipe for Toll House Cookies, but drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Press dough into about 2-inch circles. Bake at 375° for 10-12 minutes.

Cool 1 minute; remove from cookie sheets. Cool completely. Spread 2-3 measuring tablespoonfuls of ice cream onto one cookie. Top with another cookie. Repeat with remaining cookies. Wrap each ice cream sandwich in aluminum foil or plastic wrap. Freeze until ready to serve. Makes 21 3-inch ice cream sandwiches. This will last up to 21 days in freezer.

Nancy Johnson—Ninnekah
Jeanette Worden—Ninnekah

PEANUT COOKIES

2 c. brown sugar
1 c. butter
2 eggs
2 c. flour
1 t. baking powder
2 c.oatmeal
1 c. Corn Flakes
1 c. peanuts
1 t. vanilla
1 t. soda
1 t. salt

Cream butter and sugar; add eggs. Sift flour, baking powder, salt and soda together, and add to the creamed mixture. Add cereal, peanuts and vanilla. Drop by teaspoonfuls on greased cookie sheet. Bake about 20 mintues at 350°.

Iris Dunn—Ninnekah

PLUM PEANUT APPLE COOKIES

3 c. flour
½ t. salt
½ t. soda
1 c. Crisco
1 c. granulated sugar
1½ c. brown sugar
1 c. peanut butter
1 c. canned applesauce
1 t. vanilla
2 eggs
1 c. chopped raisins

Sift dry ingredients together. Thoroughly cream shortening with white and brown sugar and peanut butter. Stir the applesauce, vanilla and eggs together. Alternately add dry ingredients and liquid to the creamed mixture, beating till smooth after each addition. Stir in the raisins. Drop by mounded teaspoonfuls onto a greased cookie sheet. Bake at 350° for 10 or 12 minutes. Makes about 4½ dozen cookies.

Virgie Howard—Pioneer

MARY DELL'S SALTED PEANUT COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
3 c. dry oats
1½ c. flour
1 t. baking powder
1 t. soda
1 c. salted peanuts
2 eggs

Cream sugar and shortening, and add beaten eggs, sifted flour, baking powder and soda. Add oats and peanuts. Roll dough in small balls and place on a greased cookie sheet. Pat down with floured fork and bake 10 to 20 minutes at 350°.

Jeanette Worden—Ninnekah

PEANUT BUTTER COOKIES

1 c. shortening
1 c. sugar
1 c. brown sugar
1 t. vanilla
2 eggs, beaten
1 c. peanut butter
3 c. flour, sifted
2 t. soda
1 c. raisins
¼ t. salt

Cream the first 6 ingredients. When smooth, add the other ingredients. Form into small balls and roll into sugar. Place on an ungreased cookie sheet, and bake at 350° for 7-10 minutes, or until lightly browned. Keep a bowl of cold water near to dip hands in while rolling balls. This will make 3 dozen cookies.

Nina Boyd—Blue Bonnet

PEANUT BUTTER COOKIES

3 c. sifted flour
2 c. sugar
2 t. soda
1 t. salt
½ c. melted margarine

Mix together.

2 beaten eggs
4 T. milk
2 t. vanilla
1 c. peanut butter

Mix together. Add above mixture.

Roll into little cookies. Place on cookie sheet or in a pan, but don't cover, as they spread out. Bake at 350°.

Linda Butler—Ninnekah

PEANUT BUTTER COOKIES

1 c. white sugar
1 c. brown sugar
1 c. margarine
1 c. peanut butter
2 eggs
1½ c. flour
2 t. soda
1 t. vanilla

Cream the margarine and peanut butter with the sugar. Add 2 eggs, the vanilla and soda, sifted with the flour. Drop by teaspoonfuls on lightly greased cookie sheet. Bake at 350°F for 8-10 minutes.

Yields 5 to 6 dozen.

Elaine Drennan—Spring Creek

PEANUT BUTTER COOKIES

½ c. brown sugar
½ c. granulated sugar
½ c. butter or margarine, softened

Sift sugars. Beat butter or margarine until soft. Add gradually and blend these ingredients until they are creamy.

Then beat in:

1 egg
1 c. peanut butter
½ t. salt
½ t. soda

Sift before measuring 1½ c. bread flour. Add flour to the batter; add ½ t. vanilla. Roll the dough into small balls. Place them on a greased tin. Press them flat with a fork. Bake in a moderate oven (375°F) for about 15 minutes.

Yields about 60 small cookies.

Myra Graves—Slaton

PEANUT BUTTER COOKIES

1 c. shortening
1 c. peanut butter
1 c. white syrup
1 c. brown sugar
2 eggs
1 t. vanilla
2½ c. sifted flour
1 t. soda
1 t. salta

Cream together the shortening, peanut butter, sugar, syrup, eggs and vanilla. Beat well. Add dry ingredients. Roll in wax paper and chill. Slice thin and bake on greased cookie sheet at 350° for 6 to 8 minutes.

Virgie Howard—Pioneer

PEANUT BUTTER COOKIES

⅔ c. peanut butter
½ c. shortening
½ c. brown sugar
½ c. white sugar
1 egg
1½ c. flour
½ t. vanilla
½ t. soda

Cream shortening and sugars; add peanut butter, egg and vanilla. Sift flour and soda together. Add to other ingredients. Bake at 350° for 8 to 10 minutes. Do not overcook.

Shirley Ketchum—Alex

PEANUT BUTTER COOKIES

½ c. white sugar
½ c. brown sugar
½ c. margarine
1 egg
½ c. peanut butter
½ c. flour (or a little more)
1 t. baking soda
½ t. salt
½ t. vanilla

Roll into little balls, size of walnuts, and pat with a fork. Bake for 10 minutes at 350°F.

Mattie Leverett—Friend

PEANUT BUTTER COOKIES

1 c. peanut butter
1 c. sugar
1 egg
1 t. vanilla

Mix well and drop on greased cookie sheet. Flatten with a fork and bake at 350° for 18 minutes. This makes 25 cookies, if they are dropped by teaspoonfuls.

Sybil Montague—Blue Bonnet

PEANUT BUTTER COOKIES

¾ c. peanut butter
¾ c. white Karo syrup
¾ c. sugar
4 c. Post Toasties

Bring all ingredients - except Post Toasties - to a boil. Stir in Post Toasties. Coconut may be added, if desired. Drop dough on wax paper.

Makes 2 dozen cookies.

Alice Terry—Lucile

BUNNY'S PEANUT BUTTER COOKIES

1 c. sugar
1 c. peanut butter
2 eggs

Mix all together. Shape in walnut-size balls. Flatten with fork. Bake 10-12 minutes in 350° oven. Makes 2 dozen.

Jeanette Worden—Ninnekah

DONELLE'S DOUBLE PEANUT BUTTER COOKIES

1½ c. flour
½ c. sugar
½ t. soda
¼ t. salt
½ c. Crisco
½ c. peanut butter
¼ c. light corn syrup
1 T. milk

Combine flour, sugar, soda and salt. Cut in Crisco and peanut butter. Blend in syrup and milk. Shape into a roll 2 inches in diameter. Chill. Slice. Place half of the slices on ungreased cookie sheet. Put ½ t. peanut butter in middle, and seal with another slice. Mash edges with fork. Bake at 350° for 12 minutes.

Doris M. Schlecht—Ninnekah

PEANUT BLOSSOMS

3½ c. flour
2 t. soda
1 t. salt
1 c. sugar
1 c. brown sugar, packed
1 c. shortening
1 c. peanut butter
2 eggs
2 t. vanilla
4 t. milk
48 chocolate candy kisses

Combine all ingredients, except chocolate kisses. Mix on lowest speed until well mixed. Use teaspoon to shape dough balls. Roll in sugar. Place on ungreased cookie sheet. Bake 10 to 12 minutes at 375°. Top each cookie immediately with a chocolate kiss. Press down firmly so cookie cracks around edges.

Jeanette Worden—Ninnekah

PEANUT BUTTER CRINKLES

1 c. brown sugar
1 c. white sugar
1 c. oleo
1 c. peanut butter
2 eggs
½ t. salt
1 t. soda
1 t. baking powder
2½ c. flour

Mix the first 5 ingredients together. Mix well. Add dry ingredients and mix. Roll into balls. Dip or roll balls in white sugar. Bake on a greased cookie sheet for 5-7 minutes at 350°.

Helen Snedeker—Friend

PEANUT BUTTER COOKIE CUPS

1 roll prepared peanut butter cookie dough
1 pkg. miniature peanut butter cup candy

Preheat oven to 350°. Cut dough into 9 1-inch sections. Cut each section into 4 equal pieces. Roll each piece into a ball and place in ungreased, miniature muffin tins. Bake 10 minutes, As the cookie dough bakes, remove foil from peanut butter cup candy. Immediately upon removing cookies from oven, press a peanut butter cup into each cookie. Let cool 8 to 10 minutes in pan before removing. Makes 36 cookies.

Vicki Standridge—Lucile

PEANUT BUTTER CRUNCH

1 c. sugar
1 c. white Karo syrup

In a saucepan, boil for 1 minute. Add 1 medium jar of crunchy peanut butter. Stir well. Remove from fire. Measure 5 c. of Special K dry cereal into a large pan. Pour peanut butter mixture over cereal and stir to coat well. Spoon onto waxed paper with tablespoon. Let cool. Store in closed container. makes 24 ¼-c. servings.

Gerry Newton—Alex

PEANUT BUTTER QUICKIES

1 pkg. yellow cake mix
½ c. shortening
2 eggs
½ c. peanut butter

Blend all ingredients with wooden spoon until well blended. Shape teaspoonfuls of dough into balls. Place on ungreased cookie sheets, about 2 inches apart. Flatten to ¼-inch thickness with a fork. Bake in a 375° oven for 10-12 minutes, until golden brown. Makes about 5 dozen.

Lois Cunningham—Lucile

PEANUT BUTTER SNAPS

1 c. butter, softened
1 c. sugar
1 c. brown sugar
2 eggs
2⅔ c. flour
2 t. soda
½ t. salt
⅔ c. peanut butter
2 t. vanilla
additional sugar

Cream the butter and add the sugar, beating until light and fluffy. Add the eggs and mix well. Combine the flour, soda and salt to the creamed mixture. Beat until smooth. Stir in peanut butter and vanilla. Chill 1 to 2 hours. Shape into balls. Roll in the extra sugar. Place on ungreased cookie sheet. Bake at 375° for 10 minutes.

Makes 7 dozen.

Doris Belicek—Blue Bonnet

PEANUT BUTTER SWIRL BARS

½ c. crunchy style peanut butter
⅓ c. butter, softened
¾ c. brown sugar, firmly packed
¾ c. sugar
2 eggs
2 t. vanilla extract
1 c. unsifted flour
¼ t. baking powder
¼ t. salt
1 12 oz. pkg. (2 c.) chocolate chips

Preheat oven to 350°. In a large bowl, combine peanut butter, butter, brown sugar and sugar; beat until creamy. Gradually beat in eggs and vanilla extract. Blend in flour, baking powder and salt. Spread into greased 13 x 9 x 2-inch baking pan. Sprinkle chocolate chips over top. Place in 350° oven for 3 minutes. Remove from oven; run knife through to marbleize. Return to oven. Bake at 350° for 30 minutes. Cool; cut into 2" x 1" bars. Bakes 48.

Jeanette Worden—Ninnekah

YOU WOULDN'T BELIEVE IT PEANUT BUTTER COOKIES

1 c. peanut butter
1 c. granulated sugar
1 large egg
1 t. vanilla

Mix together all ingredients and drop by teaspoonfuls on ungreased cookie sheet. Flatten each cookie with a greased fork that has been dipped in sugar. Bake in 325° oven for 15 to 18 minutes.

Makes 3 dozen cookies.

Hazel Woodruff—Freeman

PECAN FINGERS

2 c. flour
1 c. butter
1 c. pecans, chopped fine
1 T. vanilla
1 t. water
¼ c. powdered sugar

Cream butter, sugar, vanilla and water. Add flour and nuts. Place in refrigerator. Chill 1 hour.

Form into finger-size rolls. Place on cookie sheet. Bake in 300°F oven for 40 to 50 minutes.

Roll in powdered sugar as they come from the oven. Place on cooling rack until cooled.

Ila Cooper—Slaton

PECAN MACAROONS

2 egg whites
1½ c. chopped pecans
1 c. sugar
½ t. vanilla
dash of salt

Preheat oven to 300°. Grease and lightly flour 2 large cookie sheets. In a small bowl, beat egg whites until frothy. Stir in remaining ingredients until well mixed. Drop by heaping teaspoonfuls, 2" apart, on cookie sheets. Bake 30 minutes.

Makes 3 dozen.

Betty Eubank—Blue Bonnet

PECAN PIE SURPRISE BARS

1 pkg. Pillsbury yellow cake mix
½ c. butter or margarine, melted
1 egg
1 c. chopped pecans

Filling:

⅔ c. reserved cake mix
½ c. brown sugar, firmly packed
1½ c. dark corn syrup
1 t. vanilla
3 eggs

Grease bottom and sides of 13 x 9-inch baking pan. Reserve ⅔ c. dry cake mix for filling. In a large mixing bowl, combine remaining dry cake mix, butter and 1 egg; mix until crumbly. Press in prepared pan. Bake at 350°F for 15 to 20 minutes, until light golden brown. Meanwhile, prepare filling. Pour filling over partially baked crust; sprinkle with pecans. Return to oven and bake for 30 to 35 minutes, until filling is set. Cool; cut into 36 bars.

Filling: In a large mixer bowl, combine all ingredients. Beat at medium speed 1 to 2 minutes.

Jessie Compton—Freeman

PECAN STICKS

¼ c. shortening
1 c. brown sugar
1 egg
½ c. chopped pecans
1 t. vanilla
¼ t. salt
1 c. flour
1 t. baking powder

Cream together the shortening and sugar. Beat the eggs and add to the mixture. Add the pecans, vanilla and salt; then the flour sifted with the baking powder. Spread evenly in a greased and floured, 8 x 8-inch pan, lined with heavy wax paper. Bake 30 minutes in a moderate oven (350°). Cool and cut into squares or sticks.

Fannie Owens—Pikes Peak

PRUNE COOKIES

2 c. brown sugar
⅔ c. margarine, melted
2 eggs
1 t. vanilla
½ c. milk
1 t. soda
1 lb. pitted prunes
3½ c. flour, sifted
1 t. baking powder
1 t. cinnamon
½ t. salt
1 c. pecans, chopped

Cut soda into prunes. Mix first 7 ingredients in a large bowl. Mix but DO NOT overmix. Add sifted dry ingredients slowly and mix well. Add the nuts. Drop by spoonfuls onto greased cookie sheet. Bake in a 350° oven for 12 to 15 minutes. Ice with powdered sugar icing.

Makes 50 to 75 cookies.

Helen Snedeker—Friend

PUMPKIN BARS

2 c. sugar
4 eggs
1¾ c. pumpkin
1 c. oil
2 t. cinnamon
2 c. flour
2 t. baking powder
1 t. soda
¾ t. salt
¼ t. cloves

Mix all together and bake on high-sided cookie sheet (greased and floured), at 325°F for 20 minutes. Ice with cream cheese frosting when cool.

Nancy Johnson—Ninnekah

PUMPKIN COOKIES

1 c. shortening
1 c. sugar
1 c. cooked or canned pumpkin
1 egg
1 t. vanilla
2 c. sifted all-purpose flour
1 t. baking powder
1 t. baking soda
1 t. cinnamon
½ t. salt
½ c. dates or raisins
½ c. chopped pecans

In a bowl, beat shortening until creamy, gradually adding sugar until mixture is smooth. Add pumpkin, egg and vanilla; beat

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well. Sift together flour, baking powder, soda, salt and cinnamon. Beat into creamed mixture. Stir in raisins and nuts. Drop by tablespoonfuls onto greased cookie sheet. Bake at 375° for 10 to 15 minutes, or until golden. Cool. Makes 3 dozen.

Doris M. Schlecht—Ninnekah

RAISIN-CARROT COOKIES

- 1 c. sifted flour
- ¼ c. nonfat dry milk
- ¼ t. baking soda
- 1 t. baking powder
- ¼ t. nutmeg
- ¼ t. cinnamon
- ½ t. salt
- ⅓ c. shortening
- ⅓ c. brown sugar
- ½ c. molasses
- 1 egg, beaten
- 1 c. shredded carrots or sweet potatoes
- 1 t. grated lemon rind
- ½ c. ground or chopped raisins
- 1¾ c. quick cooking, rolled oats

Sift together flour, dry milk, soda, baking powder and seasonings.

Cream together shortening, sugars and molasses. Add egg, then dry ingredients; stir until well blended. Add carrots, lemon rind, raisins and oats; mix well. chill.

Drop by teaspoonfuls onto lightly greased baking sheet. Bake in 400° oven for 10 to 12 minutes, until lightly browned. Cool on rack.

Makes about 5 dozen.

Linnie Castleberry—Ninnekah

SAUCEPAN RAISIN BARS

- 2 sticks margarine
- 1 c. seedless raisins
- 1⅓ c. sugar
- 2 c. sifted flour
- 2 eggs
- 1 t. soda
- 1 t. cinnamon
- 1 t. nutmeg
- ½ t. ground cloves

Grease bottom of pan. Simmer raisins in 1 c. water until they are soft and plump. Drain off water, saving 4 T. to use in recipe. Melt margarine in pan; remove fromheat. Add sugar and the 4 T. of water. Stir in flour, soda, cinnamon, nutmeg and cloves. Add eggs and beat well. Add raisins and stir lightly to combine. Pour into prepared pan and bake in moderate oven (350°) about 30 minutes. Do not overbake. Cool in pan. Cut into bars to serve.

Nancy Johnson—Ninnekah

JEANETTE'S RANGER COOKIES

- 4½ c. unsifted flour
- 2 t. baking soda
- 2 t. salt
- 1 c. butter, softened
- 1 c. shortening
- 1½ c. sugar
- 1½ c. brown sugar, firmly packed
- 2 t. vanilla
- 4 eggs
- 2 c. Wheaties
- 2 c. Granola cereal (fruit and cereal)
- 1 12 oz. pkg. mini chocolate chips
- 1 c. flaked coconut
- 1 c. nuts (optional)

Preheat oven to 375°. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Add Wheaties and Granola cereals, chocolate chips, coconut and nuts; mix well. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheet. Bake until light golden brown. If cooked too long, they get too hard. Bake 8-10 minutes. Makes approximately 12 dozen cookies.

I never make this cookie the same twice. I use any kind of cereal - oats or other. I also use different kinds of morsels - butterscotch, etc. The kids really like this cookie; it goes to school often.

Jeanette Worden—Ninnekah

TEXAS RANGER COOKIES

- 1 c. Crisco
- 1 c. sugar
- 1 c. brown sugar
- 2 eggs
- 2 c. Corn Flakes
- 2 c. oatmeal
- 2 c. flour
- 2 t. soda
- 1 t. baking powder
- 1 c. coconut
- 1 t. vanilla
- ½ t. salt

Cream the sugar and Crisco; add eggs, and beat well. Stir in flakes and oatmeal. Add coconut, vanilla and dry ingredients. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° for 8-10 minutes.

Makes 6 dozen.

Sybil Montague—Blue Bonnet

CLEAN SINK

Saturate paper towels with household bleach and lay in the bottom of your porcelain sink fo 30 minutes to remove stains.

RICE KRISPIES SQUARES

1 c. white Karo
1 c. sugar
1 c. peanut butter
6 c. Rise Krispies

Heat Karo and sugar to boiling. Remove from heat and stir in peanut butter. Blend well. Stir in Rice Krispies. Spread immediately in a buttered, 9 x 13-inch pan. Cut in squares while warm.

Pauline McCarty—Meridian

RUM BALLS

2½ c. finely chopped vanilla wafers
1 c. powdered sugar
2 T. cocoa
1 c. finely chopped pecans
1 c. coconut (optional)
3 T. corn syrup
¼ c. rum

Combine vanilla wafers, sugar, cocoa, pecans and coconut. Mix. Add corn syrup and rum; mix well. Roll into 1-inch balls. Roll in additional powdered sugar.

Makes 2 dozen.

Preparation time: 30 minutes.

Sue Bartlett—Winter Creek

SKILLET COOKIES

1 8 oz. box dates
1 c. sugar
¼ lb. butter or oleo, melted
2 eggs
2½ c. Rice Krispies
1 c. chopped nuts

Mix chopped dates, sugar and well beaten eggs in the melted butter. Cook over very low heat for 15 minutes, stirring constantly.

Remove from stove and, while hot, put in the nuts and Rice Krispies.

Mix thoroughly and make into balls. Roll in powdered sugar or angel-flaked coconut.

Iron skillet is best.

Makes about 4 dozen.

Jetta Doyle—Freeman

SNICKERDOODLES

1 c. soft shortening
1½ c. sugar
2 eggs
2¾ c. flour
2 t. cream of tartar
1 t. soda
½ t. salt

Mix shortening, sugar and eggs. Sift together the flour, cream of tartar, soda and salt. Stir into the first mixture. Form into balls the size of small walnuts. These balls then should be rolled in a mixture of:

2 T. sugar
2 t. cinnamon

Place the balls on an ungreased pan. Bake for 8 to 10 minutes at 400°. Don't overbake. Makes 4-5 dozen.

Mary Jo Bird—Bridgecreek

SPECIAL K COOKIES

1 c. sugar
1 c. white Karo syrup

Bring to boil in saucepan.

1¼ c. peanut butter (creamy or crunchy)

Melt in a big skillet. Pour boiling syrup mixture into melted peanut butter; then add 2 t. vanilla, stirring constantly. Then add 4 c. Special K cereal. Mix well and drop on greased cookie sheet.

LaVerne Goodnight—Blue Bonnet

STOVE-TOP COOKIES

½ c. butter
1 7 oz. pkg. pitted dates
1 egg, well beaten
¾ c. sugar
1 t. vanilla
1 c. chopped pecans
3 c. Rice Krispies
2 c. coconut

In heavy skillet, mix butter, dates, egg and sugar. Cook, stirring constantly, until smooth. Stir in vanilla. Add pecans and cereal. Mix well; cool. Shape into balls; roll in coconut. Store, tightly closed, in refrigerator. These cookies will keep for weeks in the refrigerator.

Gerry Newton—Alex

SUGAR COOKIES

2 eggs
1 c. shortening
2 c. sugar
1 c. sour cream
1 t. soda
¼ t. salt
1 t. vanilla
5-6 c. flour

Combine. Add flour to right consistency. Cut in desired shape, and bake at 350° until light brown.

Ann Calhoun—Ninnekah

SUGAR COOKIES

1 c. sugar
½ c. oil
½ c. butter
1 egg
2 c. flour
½ t. cream of tartar
½ t. soda
¼ t. salt
1 t. vanilla

Mix and let set for 30 minutes or longer in the refrigerator. Roll in balls 1-inch in diameter. Press with fork; sprinkle with sugar. Bake at 350° for 10-15 minutes.

Nancy Johnson—Ninnekah

SUGAR COOKIES

1 c. sugar
1 c. powdered sugar
1 c. oleo
2 eggs, beaten
1 c. oil
1 t. salt
1 t. cream of tartar
1 t. soda
4½ c. flour
1 t. vanilla
1 t. almond

Cream together the two sugars with oleo; beat in eggs and oil. Combine dry ingredients and gradually add to the mixture. Stir in flavorings. Refrigerate overnight. Form dough into small balls and place on sprayed cookie sheet. Dip bottom of glass in sugar, and use to flatten cookies. Bake in 350° oven for 12 minutes.

Makes 6 dozen cookies.

Gerry Newton—Alex

SUGAR COOKIES

1 c. sugar
1 c. butter or oleo
½ c. sour milk
1 t. soda
2 t. baking powder
3 c. flour
pinch of salt
1 egg
½ t. nutmeg
¼ t. lemon extract

Chill dough. Use as little flour to roll out as possible. Roll out and cut into shapes. (Good Christmas cookies.) Sprinkle tops with cinnamon and sugar.

Merle Patterson—Washita Valley

CRISP SUGAR COOKIES

1½ c. sugar
1 c. butter
2 eggs, unbeaten
3 T. sour cream
1 t. vanilla
½ t. lemon extract
3 c. flour
½ t. baking soda
½ t. salt

Gradually add sugar to butter, creaming until fluffy. Beat in eggs, one at a time. Add cream and flavoring. Combine flour, soda and salt. Add to creamed mixture; mix well. Chill. Roll out small amounts at a time, very thin, on lightly floured board or canvas. Cut with various shaped cookie cutters. Place on ungreased cookie sheet. Sprinkle with additional granulated or brown sugar. Bake in 400° oven for 6 to 9 minutes, until golden. Makes 6 dozen medium sized cookies.

Carolyn Spradlin—Pioneer

CRISP SUGAR COOKIES

1 c. powdered sugar
1 c. white or brown sugar
1 c. margarine
1 c. vegetable oil
2 eggs
1 t. vanilla
4 c. plus 1 T. flour
1 t. soda
1 t. cream of tartar
1 t. salt (optional)

Mix margarine and sugar. Add eggs, then oil and vanilla. Sift dry ingredients and add to creamed sugar and margarine. Chill until firm. Form into balls and press with a glass dipped in sugar. Bake 10 minutes at 375°. Makes 3 dozen cookies.

Alberta Taylor—Lucile

DONNA'S TRADITIONAL SUGAR COOKIES

¾ c. shortening (part butter or oleo), softened
1½ c. sugar
2 eggs
1 t. vanilla
2½ c. flour (not self rising)
1 t. baking powder
1 t. salt

Mix shortening, sugar, eggs and vanilla thoroughly. Blend in flour, baking powder and salt. Cover; chill at least 1 hour. Heat oven to 400°. Roll dough ⅛-inch thick on lightly floured cloth-covered board. Cut into desired shapes. Place on ungreased baking sheet. Bake 6-8 minutes, or until very light brown.

Jeanette Worden—Ninnekah

DROP SUGAR COOKIES

½ c. shortening or butter
½ t. salt
½ t. grated lemon rind
½ t. nutmeg
1 c. sugar
2 eggs, unbeaten
2 c. flour
1 t. baking powder
½ t. soda
2 T. milk

Combine salt, lemon rind, nutmeg, sugar and eggs. Beat till smooth.

Sift flour, baking powder and soda. Add to above mixture. Add milk and mix.

Drop dough by level tablespoonfuls on baking sheet, and flatten with fork.

Bake at 375°. Makes 3 dozen.

Marcella Murphy—Happy Home

ELSIE'S SUGAR COOKIES

1½ c. sugar
½ c. shortening
½ c. oleo
4 T. cream, or canned milk
1 egg
3 c. flour
¾ t. soda
¼ t. salt
1 t. vanilla

Mix as for rolled cookies. These can be sprinkled with sugar before baking, or iced after baking. Chill dough before rolling.

Judy Fitch—Ninnekah

4-H SUGAR COOKIES

½ c. butter
1 c. sugar
2 eggs, well beaten
1 t. vanilla
2¾ c. sifted flour
3 t. baking powder
½ t. salt

Preheat oven to 400°.

Cream butter and gradually add sugar. Add eggs and mix well. Add vanilla. Add dry ingredients which have been sifted together, and blend thoroughly. Dough may be chilled before rolling. Then less flour will be needed for rolling out, guarding against a dry, tough cookie.

Roll out about ⅛-inch in thickness and cut with lightly floured cookie cutter. (A 2-2½ inch cutter makes a nice-size cookie.) A pastry cloth and rolling pin cover will help when rolling your cookies. Roll about ⅓ of the dough at a time; keep the rest chilled. Dip cookie cutter in flour; shake and cut. Sprinkle sugar on top of cookies.

Place on ungreased baking sheet and bake until an even, delicate brown on the bottom - approximately 8 to 10 minutes.

Helen Snedeker—Friend
Nancy Calhoun Kelley—Ninnekah

GRANNY'S SUGAR COOKIES

Cream together:
½ c. butter
1 c. sugar
Blend in:
1 egg
Sift and add:
½ t. salt
2 t. baking powder
2 c. flour
Add:
½ t. vanilla

Roll out dough and cut with cookie cutters. Bake on a lightly greased cookie sheet, in a 400° oven, for 8 to 10 minutes. For extra sparkle and color, glaze your cookies using this simple recipe:

Blend together ¾ c. sifted confectioners' sugar and 3 to 4 t. water, and your choice of food coloring. While cookies are still warm, brush with glaze.

Bertie Newton—Springcreek

HONEY COOKIES

1 c. butter
1 c. honey
4 c. all-purpose flour
1 c. sugar
1 t. soda
1 t. warm water
1 t. cinnamon
2 t. ground cardamon

Cream butter, sugar and honey. Slowly work in the soda and spices, along with the flour. Mix well; then chill. Put dough through cookie press on ungreased cookie sheet. Dough should be pliable, but if it becomes too soft, re-chill it slightly. Bake 10-12 minutes at 350°. Remove cookies to wire racks to cool.

Minnie Guerkink—Rural Neighbors

RECIPE FOR A GOOD DAY

Take two parts of unselfishness and one part of patience. Work together and add plenty of industry. Lighten with good spirits and sweeten with kindness. Put in smiles as thick as raisins in plum pudding, and bake by the warmth which streams from a loving heart. If this fails to make a good day, the fault is not with the recipe, but with the cook.

Nina Boyd—Blue Bonnet

SURE THING SUGAR COOKIES

1 c. shortening
4 c. flour
½ c. milk
2 eggs
1½ c. sugar
2 t. soda
½ t. salt
½ t. almond extract

Cut shortening into flour, using a pastry blender or fork, until the mixture is the consistency of corn meal. Combine remaining ingredients and mix with flour-shortening mixture. Roll dough to ⅛ inch thickness. Cut into various shapes. Bake on a baking sheet at 350° for 8-10 minutes or until lightly browned on edges.

Clara Green—Extension Secretary

SUGAR FRISBEES

3 c. all purpose flour
½ t. salt
½ t. ground mace
3 T. granulated sugar
1 c. firm butter or margarine
1 pkg. active dry yeast
¼ c. warm water
1 egg, beaten
¼ c. orange juice
3 T. oil
⅔ c. light brown sugar, packed
grated rind of one orange

Tips: Ground cinnamon, nutmeg or allspice may be used in the place of mace, or the spices replaced with 1 t. vanilla extract.

Into large bowl, sift flour, salt, mace and 3 T. sugar. Cut in butter with pastry blender.

Dissolve yeast in warm water. Add egg, orange juice and oil. Add yeast mixture to flour, mixing quickly with fork just until moistened. Beat a few strokes. Press into a ball. Wrap airtight. Chill at least 1 hour.

Mix brown sugar and orange rind.

Divide dough in half into an 8 x 15 inch rectangle. Sprinkle each half with the brown sugar mixture. Roll up dough lengthwise. Chill.

Cut rolls crosswise into ¾ in. slices. Spread board with granulated sugar. Coat slices on both sides. Press or roll into 4 or 5 in. rounds. Place on greased cookie sheets.

Bake at 350° for 8-12 minutes until lightly browned. Makes 40 cookies.

Preparation time: 1 hour
Chilling time: 1hour
Oven temp: 350°
Baking time: 8-12 minutes

Sue Bartlett—Winter Creek

TEA COOKIES

1 c. shortening
1 c. brown sugar
½ t. salt
3½ c. flour
2 eggs
1 t. soda
1 c. chopped nuts

Cream sugar and shortening: add well beaten eggs. Sift flour salt and soda three times, and add to the first mixture. Add nuts to the mixture and mold into rolls. Leave in the refrigerator over night. Slice thin and bake at 400° until brown. Makes 5 dozen cookies.

Pamela Williams—Ninnekah

THREE WAY CHRISTMAS ROCKS

4½ c. flour
1 T. baking soda
1½ t. salt
3 c. shortening
2¼ c. light brown sugar
2¼ c. sugar
1 T. vanilla
6 large eggs
2 c. old-fashioned oats
1 12-oz. semi-sweet chocolate chips
1 c. nuts, chopped
1 c. coconut
1 c. dark seedless raisins

Mix the flour, baking soda and salt. Heat oven to 350°. In a large bowl, beat shortening, sugars, and vanilla until smooth and add the eggs one at a time. Beat well. Stir in the flour mixture, about ¼ at a time, mixing well after each addition. Divide the dough into 3 equal parts. Stir oats into one batch, chocolate chips and nuts into one, and coconut and raisins into the third one. Using 1 T. for each cookie, drop dough about 3 inches apart on lightly greased baking sheet. Bake 12 minutes at 350°. Makes about 16 dozen cookies.

Doris Belicek—Blue Bonnet

WHITE CHOCOLATE TREATS

3 c. rice crispies
3 c. miniature marshmallows
2 c. sunflower seeds
2 lb. almond bark
2 c. chunky peanut butter

Melt the white chocolate and the marshmallows over a low heat. Remove from the stove and add the other ingredients. Drop by large teaspoonsful on a wax paper or a buttered platter. Makes 3 dozen.

Neva Meiwes—Hazel Dell

YUM YUM COOKIES

1 stick butter, melted
1½ c. graham cracker crumbs
1 c. chopped pecans
1¼ c. flaked coconut
1 6-oz. pkg. chocolate chips
(for more chocolate use 12 oz. pkg.)
1 can eagle brand milk

Heat oven to 350°. Melt butter in 13 x 9 inch pan. Sprinkle crumbs over butter and pat to make a crust. Then add nuts, coconut, chocolate chips. Pour eagle brand milk over all. Bake for 25 minutes, or until it starts to bubble. Cool for 15 minutes, then cut into bars.

Jeanette Worden—Ninnekah

COPING WITH COOKIE SHEETS

If you have no cookie sheet or you need extras, turn a baking pan upside down and drop the dough on the bottom.

To keep cookies from burning on the bottom, cool the cookie sheet before reusing. Run cold water over the back of sheet only, then dry and bake the next batch.

When cookies stick to the cookie sheet, run the sheet over a gas burner. If this doesn't work, return cookies to the oven for a few minutes.

Or remove soft and sticky cookies from the cookie sheet with a greased spatula.

Or rub a piece of crumpled wax paper over warm cookie sheet and repeat after each batch.

DEALING WITH COOKIE DOUGH

To make rolled cookies thinner and crisper, roll the dough directly on the bottom of a greased and floured cookie sheet. Cut the dough into shapes and remove the extra dough from between them.

Or put the cookies by teaspoonsful on baking sheet. Press with the bottom of a water glass that's first been dipped in sugar each time.

COOKIE CUTTING

By dipping the cookie cutter in slightly warm salad oil you get a much cleaner cut. This works especially well with plastic cutters.

Pack homemade refrigerator cookie dough into large juice cans and freeze. Thaw fifteen minutes, open the bottom, and push up. Use the edge as a cutting guide.

Desserts

NINNEKAH

The Ninnekah Home Demonstration Club was organized in 1929 by Mrs. Nettie R. Coryell. Valti (Stringfield) Thomas, one of our early club members, was her secretary.

We met in different homes at first; later someone gave us a club house. Mrs. A. S. Wright gave the club 2 acres, and the club house was set up there. At one time we had 32 members.

We went early in the morning and stayed all day. We canned vegetables and meats, quilted, corded wool, made hominy, and did lots of other things. We have always sewn and canned for the Grady County Fair. We have won lots of ribbons and Grand Champion at least once, and 2nd Place several times.

Our main project over the years has been the Ninnekah Cemetery. We are very proud of our cemetery.

Several years later, the club became the Ninnekah Extension Homemakers. We have 31 members, and meet the 2nd Wednesday of each month.

In 1984, Valti Thomas' daughter-in-law, Barbara (Mike) Thomas was named State Homemaker of the Year.

MEMBERS

Bennett, Jessie (Benny)

Johnson, Nancy (Lucian)

HELLO DOLLIES

1/2 cup margarine or butter
1 1/2 " graham cracker crumbs
12 ounces semi-sweet chocolate chips
1 1/3 cup coconut
pecans
1 can eagle brand milk

Melt butter in pan and sprinkle graham cracker crumbs on top and press to form a crust. Layer chocolate chips, coconut, ending with pecans last Pour eagle brand milk evenly over pecans and bake at 350° for 25-30 minutes or until top is browned

Desserts

DONELLES' ALMOND-ORANGE MOUSSE

Boil 1 minute:
- ½ c. water
- 1 c. sugar

Add and chill until set:
- ½ c. lemon juice
- 1 c. orange juice
- 1 T. unflavored gelatin dissolved in ¼ c. water

Add:
- ¾ c. whipped cream
- slivered almonds

Chill until set. Serves 6.

Doris Schlecht—Ninnekah

BAKED APPLES

- 4 med. apples, cored
- ½ c. brown sugar
- ground cinnamon
- butter or margarine
- 1 T. chopped nuts
- 1 T. raisins

Slice a thin circle from the top of each apple. Place each apple in a 6-inch individual service bowl (custard bowl). Partially fill each center with brown sugar then stuff with nuts and raisins. Add more sugar to fill center. Sprinkle each lightly with cinnamon. Place a small piece of butter on each apple. Cover with plastic wrap. Cook in microwave oven for a total of 8 minutes. Rotate the apples 180 degrees F. after 2½ minutes of cooking. After cooking, allow the fruit to stand a few minutes before serving.

Olean Bowen—Alex

BAKED APPLES

- 4 golden delicious apples
- miniature marshmallows
- ¼ c. brown sugar (packed)
- ¾ c. water
- 2 T. butter
- ½ t. cinnamon

Core the apples and pare a strip from the top of each. Place in a 2 quart baking dish. Fill center of each apple with marshmallows. Combine remaining ingredients and bring to a boil. Pour hot syrup over and around apples. Bake uncovered at 375 degrees for 25 to 35 minutes, basting once or twice during baking. Serve warm or cold. Makes four servings. For microwave bake 4 minutes, baste and bake another 4 minutes.

Myrtle Brown—Rural Neighbors

APPLE BETTY

- 6 apples
- 1 c. sugar
- 1 c. flour
- ⅔ c. melted butter
- cinnamon
- nutmeg

Put chopped apples in baking dish. Sprinkle spices over top. Pour flour and sugar mixed over this. Pour melted butter over top. Bake 350° until apples are done. Serve with ice cream or whipped cream.

Ora Lee Nicholas—Meridian

APPLE CRISP

- 3 med. apple (sliced med. in glass pie pan)

Mix:
- ¾ c. oats
- ¾ c. brown sugar
- ¼ c. white sugar
- ½ c.flour
- 1 t. cinnamon
- ½ c. butter or oleo

Mix all together & pour over apples then pour ¼ cup water over all. Bake at 350° F. for 35 to 40 minutes.

Jessie Compton—Freeman

APPLE DANISH

- 3 c. flour
- 1 c. shortening
- ½ t. salt
- ½ c. milk
- 1 egg yolk (beaten)
- 6 c. sliced apples
- 2 T. flour
- 1½ c. sugar
- 1 t. cinnamon
- ¼ c. butter
- 1 egg white (beaten)

Mix the first 5 ingredients like you do pie crust. Take ½ the dough, roll out on cookie sheet. Arrange apples over the crust. Combine sugar, flour and cinnamon and sprinkle over the apples. Dot with butter. Roll out the remaining crust to fit over the top. Brush top with the beaten egg white. Bake at 375° for 45 minutes.

Glaze:
- 1½ c. powdered sugar
- 3 T. milk
- 1 t. vanilla

Spread this over the apple danish when it is cool.

Irma Ragsdale—Friendly Mound

Johnson, Nancy (Lucian)

Berry, Mildred

Boswell, Ruby (Jack)

Brand, Ohl (Haskell)

Butler, Linda (Danny)

Calhoun, Ann (Howard)

Campbell, Grace

Castleberry, Linnie (Hack)

Castleberry, Peggy (Kirk)

Collins, Vera (L. E.)

Copeland, Odessa (Kenneth)

Dunn, Iris (Tom)

Fitch, Judy

Glass, Ethel

Henderson, Molly (Ronald)

Johnson, Georgia (Joe)

Kelley, Nancy (Doug)

Lawson, Greta (Harley)

McAdams, Judith

Nelson, Ruby (Carl)

Pope, Beaulah (Dale)

Scheer, Vickie (Gary)

Schlecht, Doris Marie (John A.)

Thomas, Barbara (Max)

Thomas, Barbara (Mike)

White, Lucille (Ralph)

Whitener, Carolyn (Dwain)

Williams, Pam (Clayton)

Woods, Cindy

Worden, Jeanette (Sid)

Workman, Agnes

Desserts

DONELLES' ALMOND-ORANGE MOUSSE

Boil 1 minute:
- ½ c. water
- 1 c. sugar

Add and chill until set:
- ½ c. lemon juice
- 1 c. orange juice
- 1 T. unflavored gelatin dissolved in ¼ c. water

Add:
- ¾ c. whipped cream
- slivered almonds

Chill until set. Serves 6.

Doris Schlecht—Ninnekah

BAKED APPLES

- 4 med. apples, cored
- ½ c. brown sugar
- ground cinnamon
- butter or margarine
- 1 T. chopped nuts
- 1 T. raisins

Slice a thin circle from the top of each apple. Place each apple in a 6-inch individual service bowl (custard bowl). Partially fill each center with brown sugar then stuff with nuts and raisins. Add more sugar to fill center. Sprinkle each lightly with cinnamon. Place a small piece of butter on each apple. Cover with plastic wrap. Cook in microwave oven for a total of 8 minutes. Rotate the apples 180 degrees F. after 2½ minutes of cooking. After cooking, allow the fruit to stand a few minutes before serving.

Olean Bowen—Alex

BAKED APPLES

- 4 golden delicious apples
- miniature marshmallows
- ¼ c. brown sugar (packed)
- ¾ c. water
- 2 T. butter
- ½ t. cinnamon

Core the apples and pare a strip from the top of each. Place in a 2 quart baking dish. Fill center of each apple with marshmallows. Combine remaining ingredients and bring to a boil. Pour hot syrup over and around apples. Bake uncovered at 375 degrees for 25 to 35 minutes, basting once or twice during baking. Serve warm or cold. Makes four servings. For microwave bake 4 minutes, baste and bake another 4 minutes.

Myrtle Brown—Rural Neighbors

APPLE BETTY

- 6 apples
- 1 c. sugar
- 1 c. flour
- ⅔ c. melted butter
- cinnamon
- nutmeg

Put chopped apples in baking dish. Sprinkle spices over top. Pour flour and sugar mixed over this. Pour melted butter over top. Bake 350° until apples are done. Serve with ice cream or whipped cream.

Ora Lee Nicholas—Meridian

APPLE CRISP

- 3 med. apple (sliced med. in glass pie pan)

Mix:
- ¾ c. oats
- ¾ c. brown sugar
- ¼ c. white sugar
- ½ c.flour
- 1 t. cinnamon
- ½ c. butter or oleo

Mix all together & pour over apples then pour ¼ cup water over all. Bake at 350° F. for 35 to 40 minutes.

Jessie Compton—Freeman

APPLE DANISH

- 3 c. flour
- 1 c. shortening
- ½ t. salt
- ½ c. milk
- 1 egg yolk (beaten)
- 6 c. sliced apples
- 2 T. flour
- 1½ c. sugar
- 1 t. cinnamon
- ¼ c. butter
- 1 egg white (beaten)

Mix the first 5 ingredients like you do pie crust. Take ½ the dough, roll out on cookie sheet. Arrange apples over the crust. Combine sugar, flour and cinnamon and sprinkle over the apples. Dot with butter. Roll out the remaining crust to fit over the top. Brush top with the beaten egg white. Bake at 375° for 45 minutes.

Glaze:
- 1½ c. powdered sugar
- 3 T. milk
- 1 t. vanilla

Spread this over the apple danish when it is cool.

Irma Ragsdale—Friendly Mound

ERIS'S APPLE DUMPLINGS

2 c. sugar
½ c. shortening
2 eggs (whole)
2 c. flour
½ t. salt
1 t. soda
1 t. cinnamon
1 t. nutmeg
½ t. ground cloves
4 c. diced apples
½-1 c. nuts (optional)

Mix like a cake—adding apples last. Grease and flour pan and bake at 350° for 50 minutes.

Sauce:

1 c. confectioners sugar, thin with cream lemon juice, real thin over top while hot

Jeanette Worden—Ninnekah

APPLE PANDOWDY

8 apples
1 c. sugar
2 T. butter
⅓ c. flour
½ t. cinnamon
½ t. cloves
½ t. nutmeg
1 c. cream

Make a batter of sugar, flour, spices and cream. Put peeled and sliced apples into baking dish. Put a layer of apples and a layer of batter. Sprinkle spices and butter over top. Bake 375° for 45 minutes. Serves 6.

Ora Lee Nicholas—Meridian

GRANDMOTHER'S APPLE STRUDEL

4 c. sifted flour
1 t. salt
2 T. sugar
1 c. cream
2 eggs, slightly beaten
1 T. vanilla

Mix above ingredients well, if not moist enough add a little milk. Knead for at least 10 minutes, then put on bread board and cover with bowl for 30 minutes.

Roll out very thin, stretching the dough as you roll, make as large as you desire.

Filling:

½ lb. of crackers, crushed, brown in 1 cube of butter, let cool

Now add these to the rolled dough which has been brushed with one cube of melted butter. Now add alternate layers of 2 c. of raisins, 1 c. chopped walnuts, 2 T. cinnamon, 1½ c. sugar, and 3 lb. of thinly sliced apples, dot with butter, roll up carefully and bake at 350° for 45 minutes. Bake on lightly greased cookie sheet. Grandmothers secret for this recipe was in stretching the dough as thin as possible without it tearing.

Gerry Newton—Alex

APRICOT SALAD-DESSERT

2 3-oz. orange jello
2 c. hot water
1 #2 can crushed pineapple
1 #2 can apricots, drained - reserve juice
¾ c. minature marshmallows
1 egg
1 c. apricot juice
½ c. sugar
3 T. flour
1 c. whipped cream

Mix jello in hot water until dissolved. Add pineapple and drained apricots and marshmallows. Store in refrigerator until chilled. In saucepan beat eggs, add, 1 cup apricot juice, add sugar and flour. Cook until thick, stirring constantly. Cool. Fold whipped cream into juice sauce spread on top of jello. For salad sprinkle grated cheese on top. For dessert sprinkle coconut on top.

Gerry Newton—Alex

BANANA SPLIT CAKE

Crust:

3 c. vanilla wafer crumbs
1½ sticks margarine

Mix together, press in 9 x 13 baking dish.

Filling:

1 8-oz. pkg. Philadelphia cream cheese, softened
1 c. powdered sugar
1 c. frozen whipped topping

Mix together throughly and spread over crust.

Cut 5 or 6 ripe bananas lengthwise and layer on top of powdered sugar mixture. Top bananas with 1 can (15¼ oz.) crushed pineapple.

Cover with 1 large carton of Cool Whip and sprinkle with chopped nuts.

Ruby Boswell—Ninnekah

PERFECT NOODLES

When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling. Also, noodles won't stick to the pan.

BANANA SPLIT CAKE

2 c. graham crackers crumbs
1 stick melted butter
Mix together and pat in a 9 x 13 pan.
1 box powdered sugar
2 eggs
2 sticks butter
4 large bananas
1 can crushed pineapple
1 large tub cool whip
1 c. crushed nuts
1 c. chopped maraschino

Beat the eggs, powdered sugar, and butter and place on the crust. Slice the bananas and place on the egg mixture, and then the can of pineapple. Spread the cool whip over the pineapples and top with the nuts. Then the chopped maraschinos. Chill.

Doris Belicek—Blue Bonnet

BANANA SPLIT CAKE

Bottom layer:
1 stick melted oleo
½ c. powdered sugar
2 c. vanilla waffers crumbs
Mix and pat down in bottom of 9-inch by 12-inch pan
Second layer:
2 egg whites
1 stick oleo at room temperature
2 c. powdered sugar
Beat together 10 minutes and spread over bottom layer.
Third layer:
1 large can drained crushed pineapple
3 bananas sliced lengthwise
Cover bananas with pineapple to keep from turning brown.
Fourth layer:
Spread 1 carton cool whip over the top. Sprinkle wth nuts. Freeze for 15 minutes before serving.

Vera Collins—Ninnekah

BANANA SPLIT CAKE

3 bananas
½ gal. Neopolitin ice cream
1 c. chopped pecans
1 c. chocolate chips
½ c. butter or margerine
2 c. powdered sugar
1½ c. evaporated milk
1 t. vanilla
1 10-oz. frozen whipped topping

Cover the bottom of a 9 x 13 pan with graham cracker crumbs. Slice bananas and lay on top of crumbs. Slice ice cream in ¾ to 1 inch slices. Make layers alternating colors (checker board style). Sprinkle ice cream with nuts. Freeze until firm. Melt chocolate chips, ½ c. butter and add powdered sugar and evaporated milk. Cook until thick and creamy, stirring constantly. Remove from heat and add vanilla. Cool then pour over ice cream. Freeze and then top with topping. Store in the freezer.

Nancy Johnson—Ninnekah

BANANA SPLIT CAKE

1 box vanilla wafers
2 sticks of butter
1 box conf. sugar
2 eggs
6-7 bananas
1 can (303) crushed pineapple
1 large container of cool whip
1 c. chopped pecans
1 small jar of mar. cherries

1 box vanilla wafers crushed mix with 1 stick butter. Pat in 13" x 9" x 2" pan. Mix 1 box conf. sugar, 1 stick butter & 2 eggs. Beat on high speed for 15 min. Pour on 1st layer. Cut 6-7 bananas in wheels. Place on 2nd layer. Spread evenly on 3rd layer, 1 (303) can crushed pineapple. Spread on 4th, 1 large container of cool whip. Sprinkle on 5th layer, 1 c. chopped pecans. On 6th layer, put 1 small jar of mar. cherries.

Ruby Nelson—Ninnekah

BEA'S BANANA SPLIT CAKE

1 12-oz. box vanilla wafers
¼ lb. margarine
Mix together and put in cake pan. Place in freezer.
1 box powdered sugar
2 sticks margarine
3 eggs
1 t. vanilla
Mix with mixer and pour into cake pan.
1 large cool whip
1 can crushed pineapple
3-4 large bananas
1 c. nuts
cherries

Spread 1 large container cool whip on mixture. Drain juice from 1 can crushed pineapple. Cut up 3 or 4 large bananas. Dip in pineapple juice to keep bananas from turning dark. Sprinkle crushed pineapple on top of bananas. Sprinkle nuts over entire cake. Put cherries over cake and keep refrigerated.

Jeanette Worden—Ninnekah

SOFT BUTTER
Soften butter quickly by grating it.

BLUEBERRY CRUNCH

2 sticks oleo
2 c. flour
1 c. pecans, chopped

Filling:

1 8-oz. pkg. cream cheese
1 large carton Cool Whip
1 box. powdered sugar
1 can blueberry pie filling

Melt oleo in sauce pan. Mix in flour and nuts. Spread in 9 x 13 inch pan. Bake at 350° approximately 15 minutes until brown.

To make filling: Mix thoroughly cheese, Cool Whip and powdered sugar. Spread on cooled crust. Top with pie filling. Will serve 10 to 14.

Pamela Williams—Ninnekah

LAYERED BLUEBERRY DELIGHT

14 whole graham crackers
1 pkg. (6 serving size) vanilla flavor instant pudding mix
1 c. thawed non-dairy whipped topping
1 21-oz. can blueberry pie filling

Line 9 inch square pan with whole graham crackers, breaking crackers, if necessary. Prepare pudding mix as directed on package. Let mixture stand 5 minutes; then blend in whipped topping. Spread half over crackers; top with remaining pudding mixture and remaining crackers. Spread pie filling over top layer of crackers. Chill 3 hours. Makes 9 servings.

Mabel Phariss—Happy Home

LUCILLE'S BLUEBERRY DESSERT

1 c. flour
1 c. pecans
1 stick oleo
2 T. sugar

Mix above ingredients and spread in oblong pan. Bake a few minutes or until light golden brown. Let cool.

2 bananas
1 can blueberrry pie filling
1 pkg. Philadelphia cream cheese
1 Dream Whip (as directed on packet)
1 c. powdered sugar

Cream together cream cheese and powdered sugar. Fold into dream whip. Slice bananas, put on crust. Add Dream Whip mixture, blueberry Pie filling on top.

Jeanette Worden—Ninnekah

CARAMEL CUSTARD

½ c. sugar
3 eggs, slightly beaten
1 13-oz. can evaporated milk (1⅔ c.)
⅓ c. sugar
2 t. vanilla
⅛ t. salt

Heat ½ c. sugar in heavy 1-qt. saucepan over low heat, stirring constantly, until melted and golden brown. Divide syrup among four 6-oz. cups; rotate cups to coat bottom. Allow syrup to harden in cups about 5 minutes.

Mix remaining ingredients; pour into custard cups. Place cups in square pan, 9 x 9 x 2 inches, on oven rack. Pour very hot water into pan to within ½ inch of tops of cups. Bake in 350° until knife inserted halfway between center and edge comes out clean, 40 to 50 minutes. Immediately remove from water. Unmold and serve warm, or refrigerate and unmold at serving time if desired.

Carolyn Whitener—Ninnekah

WANDA'S CHERRY CRUNCH

1 can cherry pie filling
1 stick butter or oleo
½ pkg. yellow cake mix

Pour pie filling into 8 x 8 inch baking dish. Sprinkle cake mix over pie filling. Place butter or oleo slices all over top of cake mix. Bake at 350 degrees for 15-25 minutes or until browned. Delicious served hot with vanilla ice-cream or whipped topping. Serves 6-8.

Jeanette Worden—Ninnekah

DOUBLE CHERRY DELIGHT

1 17-oz. can dark pitted cherries
½ c. ginger ale
1 6-oz. pkg. cherry jello
2 c. boiling water
⅛ t. almond extract
1 c. miniature marshmallows

Drain cherries, saving syrup. Cut cherries in half. Add ginger ale, almond extract and water to make 1½ c. liquid. Dissolve gelatin in boiling water. Add measured liquid, chill until thick. Fold in marshmallows and cherries. Spoon into 6 c. mold. Chill at least 4 hours or overnight. Unmold. Makes 5⅓ c. or 10 servings.

CHERRY DESSERT

1 pkg. cherry jello
1 can cherry pie filling
1 can sweetened condensed milk
½ c. coconut
1 small can crushed pineapple
½ c. pecans
1 small carton whipped topping

Let jello start to jell, then add pie filling and other ingredients. Mix in a large bowl and refrigerate.

Irene Auld—Pikes Peak

CHERRY DESSERT

1 can eagle brand milk
½ c. lemon juice
1 15-oz. can crushed pineapple, drained
1 21-0z. can cherry pie filling
¾ c. pecan halves
1 medium carton whipped topping

Mix the milk and lemon juice until it thickens. Add the pineapple, cherry pie filling and pecans. Mix, then fold in the whipped topping. Spoon into a fancy bowl and chill for several hours. Spoon into stemmed dishes and serve. This will serve 8 to 10.

Marjorie Nicholas—Meridian

CHERRY DESSERT

2 cans cherry pie filling
1 white, pudding cake mix
1 c. butter or margarine, melted
2 c. pecans, chopped

Pour cherry pie filling in a 9 x 13-in. ungreased pan. Sprinkle white cake mix over cherries. Pour melted butter over cake mix. Top with chopped pecans. Bake at 350° for 1½ to 1¾ hours, depending on your oven. Cool and top with ice cream or whipped topping.

Muryl Ross—Friend

IRENE'S EASY CHERRY TORTE

32 marshmallows
½ c. milk
2 c. whipped cream
1 1 lb. 5 oz. can cherry pie filling

CRUST

2 c. graham cracker crumbs
½ c. sugar
½ c. melted butter
1½ t. cinnamon

Pat crust in an 8 x 12-inch or 9 x 12-inch loaf pan.

Combine marshmallows and milk in top of a double boiler. Melt over low heat and cool. Fold in half of whipped cream and pour over crust. Top with cherry filling, top with remaining whipped cream. Refrigerate or freeze.

Jeanette Worden—Ninnekah

CHERRY YUM YUM

2 sticks oleo
2 c. flour
¾ c. pecans, chopped
1 8 oz. pkg. cream cheese
3 c. confectioner's sugar
2 envelopes Dream Whip
1 can cherry pie filling

Mix together the first 3 ingredients. Mix well and cover the bottom of a 9 x 13-inch Pyrex pan. Bake at 325° for 20-25 minutes. Mix the cream cheese with the confectioner's sugar. Mix the Dream Whip according to pkg. directions. Fold both mixtures together. Pour into cooled crust. Top with cherry pie filling.

Nancy Johnson—Ninnekah

CHEESECAKE

1 lb. vanilla wafers
½ stick butter
¼ c. sugar

FILLING

2 eggs
½ c. sugar
2 8 oz. pkgs. cream cheese
3 t. lemon juice
1 pt. sour cream
6 T. sugar
1 t. vanilla

Mix all ingredients together and bake for 20 minutes at 300°. Let cool. Pour sugar, vanilla and sour cream over top.

Jessie Compton—Freeman

CHEESECAKE

1 8 oz. pkg. cream cheese
1 13 oz. can evaporated milk
1 c. sugar
1 3 oz. pkg. lemon jello
1 c. boiling water
1 t. vanilla

Chill evaporated milk and whip. Mix jello and hot water. Chill. Soften cream cheese and mix with sugar. Mix jello and cream cheese. Fold in whipped milk and vanilla. Pour into graham cracker crust. Sprinkle cracker crumbs on top.

CRUST

1 stick buter or margarine
2 containers of graham crackers
¼ c. sugar

Melt butter and mix all together. Press into 9 x 13 x 2-inch pan. Bake in 350° oven for 10 to 15 minutes and cool. Chill pie overnight.

Nancy Johnson—Ninnekah

CHEESECAKE

1 large pkg. lemon gelatin
1½ c. hot water
1 large pkg. cream cheese
1 tall can milk, chilled
¼ c. lemon juice or juice of 1 lemon
2 T. vanilla
1½ c. sugar

Dissolve gelatin in hot water and let cool. Whip milk and add lemon juice. Let cream cheese soften; blend with sugar. Add cream cheese and sugar mixture to

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whipped milk. Add gelatin and vanilla. Pour into crust and chill overnight in refrigerator. Makes a large cheesecake.

GRAHAM CRACKER CRUST

1½ c. graham cracker crumbs
¼ c. sugar
½ c. butter or margarine, melted

Mix well and press firmly in buttered dish. Chill until set - about 45 minutes.

Onnie Roy—Slaton

BARBARA'S CHEESECAKE

1½ c. finely rolled graham cracker crumbs
¼ c. sugar
¼ c. margarine, melted

Combine. Press onto bottom and sides of Spring Form pan. Coating sides of pan lightly with margarine helps hold crumb mixture better.

3 8 oz. pkgs. cream cheese
6 eggs
1 c. sugar
1 t. vanilla

Beat cheese until soft. Add eggs, one at a time, beating thoroughly after each. Gradually add 1 c. sugar and mix well. Stir in vanilla. Pour carefully into pan. Bake at 300° for 1¼ hours or until knife comes out clean. Let cool 10 minutes.

Spread 1 pt. sour cream mixed with 5 T. sugar and 1 t. vanilla over top.

Bake 5 minutes longer. Chill.

Barbara Thomas—Ninnekah

CREAMY BAKED CHEESECAKE

¼ c. oleo or butter, melted
1 c. graham cracker crumbs
¼ c. sugar
2 8 oz. pkgs. cream cheese, softened
1 14 oz. can Eagle Brand milk
3 eggs
¼ t. salt
1 c. Real-Lemon
1 8 oz. carton sour cream

Preheat oven to 300°. Combine oleo, crumbs and sugar. Pat firmly on bottom of buttered 9-inch Spring Form pan. In large mixer bowl, add cream cheese, Eagle Brand milk, 3 eggs and salt. Mix well. Stir in Real-Lemon. Pour into prepared pan. Bake 50-55 minutes or until cake springs back when lightly touched. Cool to room temperature. Chill. Spread sour cream on cheesecake. Garnish as desired. Refrigerate leftovers.

PEACH MELBA TOPPING

Reserve ⅔ c. syrup drained from 1 10-oz. pkg. frozen red raspberries, thawed.

In small saucepan, combine:

reserved syrup
¼ c. currant jelly
1 T. cornstarch

Cook and stir until slightly thickened and glassy. Cool. Stir in raspberries. Drain 1 16-oz. can peach slices, top cake with peach slices and sauce.

Jeanette Worden—Ninnekah

CHEESECAKE HEART

2 8 oz. pkgs. cream cheese, softened
¾ c. sugar
2 eggs
1½ T. cornstarch
1½ T. flour
2 t. lemon juice
½ t. vanilla extract
½ t. almond extract
¼ c. butter, melted
1 c. sour cream
1 small pkg. frozen strawberries
2 T. cornstarch
1 8 oz. pkg. cream cheese
2 T. milk
3 T. powdered sugar

Preheat oven to 325°. Line bottom of heart shaped layer pan with waxed paper. Grease botton and sides generously.

With electric mixer, beat cream cheese. Gradually beat in sugar; then beat in eggs until well combined. Beat in cornstarch, flour, lemon juice, vanilla and almond extract. Add melted butter and sour cream. Beat just until smooth. Pour into pan and bake 40 minutes or until firm around the edge. Turn off oven heat. Let cake stand in oven 2 hours.

Remove cake from oven and refrigerate until well chilled - several hours.

Thaw and drain juice from strawberries into saucepan. Mix with cornstarch and cook until thick. Add red food color if desired and mix with strawberries. Cool and chill.

Remove cheesecake from pan. Run spatula around side of pan; then turn cheesecake onto cookie sheet. Invert onto serving plate.

Mix cream cheese, milk and sugar until smooth. Put in pastry bag with star tip. Put rosettes all around top edge of heart. Space them closely together as this creates a barrier that keeps strawberries on top. Put cooled strawberry mixture in middle of heart. Chill until serving time.

Carolyn Whitener—Ninnekah

MINI-CHEESECAKES

1½ lb. cream cheese
1½ c. sugar
4 eggs, beaten
1 t. vanilla
30 vanilla wafers
1 21 oz. can strawberry pie filling - or fruit of your choice

Preheat oven to 325°.

Cream cheese, sugar, eggs and vanilla together. Beat until smooth. Place a vanilla wafer in each muffin cup and fill ⅔ full with cream cheese mixture. Bake 20 minutes. Cool. Top each cup with pie filling. Yields 25 to 30 cookies.

Blanch McCoy—Rural Neighbors

MIRACLE CHEESE CAKE

1 3-oz. pkg. lemon or lime jello
1 c. boiling water
3 T. lemon juice
1 8-oz. pkg. cream cheese
1 c. sugar
1 t. vanilla
1 can chilled Milnot
½ c. butter or oleo

Dissolve jello in boiling water, add lemon juice and cool. Cream together cheese, sugar and vanilla. Add jello mixture and mix well. Fold whipped Milnot into jello mixture. Crush 1 lb. box graham crackers into fine crumbs and add melted butter. Firmly pack ⅔ of crumb mixture in bottom of 9x13x2 inch pan. Add filling and sprinkle with remaining crumbs. Chill several hours.

Clara Green—Extension Secretary

NO-BAKE CHEESECAKE

2 c. graham cracker crumbs
½ c. butter or 1 stick
½ c. sugar
2 envelopes unflavored gelatin
1½ c. cottage cheese, cream style
1½ c. milk
2 3 oz. pkgs. cream cheese
½ c. sugar
1 5 ½ oz. pkg. vanilla instant pudding mix
3 T. fresh lemon juice
½ t. grated lemon peel
½ t. vanilla
2 c. fresh or frozen fruit, drained, if desired
whipped cream for garnish

Make a crust by combining first 3 ingredients. Press into bottom and sides of 9½ inch Spring Form pan. Bake about 8 minutes in 350° oven.

Soften gelatin in ½ c. cold water. Dissolve over hot water, then cool. In large bowl, cream cottage cheese and cream cheese together until smooth. Blend in gelatin, milk, sugar and pudding mix. Beat for 1 minute. Stir in lemon juice, peel and vanilla. Chill until partly set. Fold in any desired fruit, such as strawberries. Turn into crust and chill for 3 hours. Garnish with whipped cream, additional fruit and crumbs. Frozen fruit should be thawed, and canned fruits well drained.

Jeanette Worden—Ninnekah

PUMPKIN CHEESECAKE

graham cracker crust for 8-in Spring Form pan
1 20 oz. can crushed pineapple in juice
1 16 oz. can solid packed pumpkin
1 c. packed light brown sugar
3 eggs, beaten
1 t. cinnamon
1 envelope unflavored gelatin
2 8 oz. pkgs. cream cheese, softened
1 T. vanilla
1 c. miniature marshmallows
½ c. whipped cream, whipped

Graham cracker crust should cover bottom and 1½ inches up sides of Spring Form pan. Bake in 350° oven 10 minutes.

Drain pineapple well, pressing out juice with back of spoon. Reserve ¾ c. juice. Cover pineapple and refrigerate. Combine juice with pumpkin, sugar, eggs, cinnamon and gelatin in medium saucepan. Cover and simmer gently 30 minutes, stirring occasionally. Beat cream cheese and vanilla until fluffy. Gradually beat in warm pumpkin mixture until well blended. Pour into prepared Spring Form pan. Cover, refrigerate overnight. Remove sides from pan. Place cheesecake on serving plate. Fold pineapple and marshmallows into whipped cream. Spoon on top of cheesecake.

Makes 8 servings.

Gerry Newton—Alex

SANDY'S CHEESECAKE

Crust:
1⅔ c. graham cracker crumbs
2 T. sugar
6 T. butter
2 t. cinnamon

Soften butter. Mix all ingredients and form crust into 9 in. pie plate.

Filling:
1 lb. cream cheese
2 eggs
¼ t. vanilla

Soften cream cheese. Beat all ingredients together until very smooth and pour

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into graham cracker crust. Bake 375° (350° for glass) for 20 minutes.
Topping:
1 pt. sour cream
3 T. sugar
½ t. vanilla
Mix ingredients together and pour over filling when cooked. Put back into 400° oven for 5 minutes. Watch very closely.
Vicki Standridge—Lucille

CHOCOLATE GOODIE DESSERT

1 stick oleo
1 c. flour
½ c. nuts
2 pkgs. chocolate instant pudding
1 pkg. vanilla instant pudding
3 c. milk
1 8 oz. pkg. cream cheese
1 c. powdered sugar
1 9 oz. carton whipped topping
½ c. nuts
Combine oleo, flour and nuts. Press into a 9 x 13 in. pan. Bake at 350° for 20 minutes. Cool. Blend cream cheese, powdered sugar and 1 c. whipped topping. Spread over crust. Mix pudding mix, nuts and milk. Pour over creamed cheese mixture. Top with the rest of the whipped topping. If desired, grate a chocolate bar over the top.
Helen Snedeker—Friend

CHOCOLATE MOUSSE

1 t. unflavored gelatin
1 T. cold water
¼ c. Hershey's cocoa
1 c. heavy cream (very cold)
1 t. vanilla
½ c. sugar
2 T. boiling water
Sprinkle gelatin over cold water in small bowl. Stir and let stand 1 minute to soften. Add boiling water; stir until gelatin is completely dissolved (mixture must be clear). Stir together sugar and cocoa in small, cold mixer bowl. Add heavy cream and vanilla. Beat at a medium speed until stiff peaks form. Pour into gelatin mixture and beat until well blended. Spoon into serving dishes. Chill about ½ hour.
Mixes in 5 minutes.
Makes 4 ½-c. servings.
Note: To double recipe, use 1 envelope gelatin, but double remaining ingredients.
Betty Eubank—Blue Bonnet

RAYNA'S CHOCOLATE MOUSSE

¼ c. sugar
1 envelope unflavored gelatin
1½ c. milk
4 sqs. (4 oz.) semi-sweet chocolate, cut up
4 beaten egg yolks
¼ c. rum (optional)
1 t. vanilla
4 egg whites
2 t. sugar
1 c. whipping cream
1 sq. (1 oz.) semi-sweet chocolate, grated
In heavy pan, combine sugar and gelatin, add milk and cut-up chocolate. Cook over low heat, stir until chocolate melts. Gradually stir in half of the hot mixture into egg yolks. Stir in rest of mixture. Cook and stir for 3 minutes or until slightly thickened. Do not boil. Remove and stir in rum and vanilla. Chill mixture to the consistency of corn syrup, stir occasionally. Beat egg whites till soft peaks form, add 2 T. sugar beating till stiff peaks form. When gelatin is partially set to look like unbeaten egg whites, fold in stiff-beaten egg whites. Beat ½ c. cream till soft peaks form. Fold whipped cream into gelatin mixture. Chill till firm. This can be put in glasses or small bowls or one large glass bowl and topped with whip cream and grated chocolate.
Carolyn Whitener—Ninnekah

CHOCOLATE TOPPED PUDDING DESSERT

graham crackers, approx. 45 squares
2 small pkgs. vanilla instant pudding
3 c. milk
8 oz. whipped topping
Butter a 9 x 13-in. pan. Put a layer of cracker squares (not crushed) in bottom of pan. Mix pudding with milk and blend. Add whipped topping. Pour half of mixture on to of crackers; then add another layer of crackers. Add remaining pudding and top with another layer of crackers. Pour chocolate icing on top.
CHOCOLATE ICING
3 T. melted oleo
3 T. hot coffee (liquid)
3 T. cocoa
1½ c. powdered sugar
Mix together and beat until creamy. Pour on top of graham crackers. Refrigerate 12 hours before serving. 12 servings.
Cleta Rooker—Friendly Mound

COCONUT DELIGHT

1st Layer:
1 c. flour
½ c. margarine
½ c. nuts, chopped
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Combine. Spread in a 9 x 13-in. pan. Bake at 350° for 20 minutes. Cool.
2nd Layer:
8 oz. cream cheese
1 9 oz. carton Cool Whip
1 c. confectioner's sugar
Combine. Spread onto first layer.
3rd Layer:
Prepare 2 pkgs. vanilla instant pudding as directed. Spread on second layer.
4th Layer:
Top with 1 c. pecans and 1 c. coconut. Chill.

Carolyn Spradlin—Pioneer
Polly Keim—Pioneer

COCONUT DELIGHT

Crust:
1 c. flour
1 stick margarine
½ c. chopped pecans
Mix until crumbly. Press into 9-inch by 12-inch pan. Bake at 350° 20 minutes. Cool.
2nd Layer:
1 8 oz. pkg. cream cheese
1 c. Cool Whip
1 c. powdered sugar
Mix until smooth. Spread over crust, sprinkle with 1 c. coconut.
3rd Layer:
2 small pkgs. vanilla instant pudding
3 c. milk
Mix until smooth, pour over coconut. Spread remainder of 9 oz. carton of Cool Whip over pudding. Sprinkle chopped pecans over top.

Vera Collins—Ninnekah

COMPANY'S COMING

1 c. sugar
3 egg whites, beaten
½ t. cream of tartar
Beat egg whites until foamy. Add ½ t. cream of tartar and continue beating until whites are stiff.
Add:
1 c. chopped pecans
18 crackers, rolled fine
1 t. vanilla
Put in a 9 x 14-inch greased pan and bake at 350°F. for 30 minutes. Let cool. Whip ½ pt. cream; combine with 1 small jar or 5 T. pineapple preserves and spread on base. Sprinkle with 1 can of coconut. Chill overnight. Cut in squares and serve. Will serve 12.

Tommye Wright—Slaton

CRANBERRY/APPLE CRISP

3 c. unpeeled, thinly sliced apples (4 medium)
1 16 oz. can whole cranberry sauce
2 c. Granola cereal
½ c. shredded coconut
⅓ c. butter
½ c. walnuts
Combine apples and cranberry sauce. Turn into 10" x 6" baking dish. Combine other ingredients, until well blended. Sprinkle over fruit. Bake, covered, 400° for 10-15 minutes. Serve cold or hot.

Jessie Compton—Freeman

CREAM PUFFS

½ c. butter
4 eggs
1 c. boiling water
1 c. flour
pinch salt
Add flour to boiling water and butter. Stir quickly till mixture sticks together and leaves sides of pan. Remove from fire; cool, and add one egg at a time, beating all the time. After adding last egg, beat vigorously for 5 minutes. Drop by teaspoonfuls on greased sheet, leaving space between. Bake in hot oven, 425°, 25 to 30 minutes. When cool, cut slit in top and fill with custard pudding, or marshmallow cream. Makes about 20 puffs.

Blanche McCoy—Rural Neighbors

WANDA'S EASY CREAM PUFFS

1 c. water
½ c. oleo or butter
1 c. flour
4 eggs
powdered sugar
2 envelopes Dream Whip
1 pkg. instant pudding, your choice
1 c. milk
1 c. cream or milk
Preheat oven to 400°. Bring water and oleo or butter to rolling boil. Turn heat to low and stir in flour, stirring for 1 minute or until ball is formed. Remove from heat and add eggs. Beat all until smooth. Drop on cookie sheet 3 inches apart by ¼ c. or tablespoon. Bake 35-40 minutes. Cool on towel, cut off tops and remove soft dough. Mix Dream Whip, instant pudding, milk and cream. Beat until thickened and fill cream puffs. Replace tops and dust with powdered sugar. Makes approximately 20 cream puffs (2" x 2").

Jeanette Worden—Ninnekah

CREPE BATTER

4 eggs
1 c. flour
2 T. sugar
1 c. milk
¼ c. water
1 T. melted butter

Combine ingredients in a blender jar. Blend for about 1 minute. Scrape down sides with rubber spatula and blend for another 15 seconds or until smooth. Refrigerate batter at least 1 hour. Cook on upside down crepe griddle or in traditional pan. Makes about 25 crepes.

Pamela Williams—Ninnekah

CUSTARD

3 c. milk
4 eggs
½ c. sugar
½ t. salt
1 t. vanilla
¼ t. nutmeg

Beat eggs with mixer, gradually add sugar, salt, vanilla and nutmeg. Add milk on low speed. Pour in custard cups or one baking dish. Place in cookie sheet or pan with ½ inch water to bake. Bake at 450° for 10 minutes then at 350° until sets up.

Percilla Lamar—Freeman

EASY CRUNCHY DESSERT

1 1 lb. 5 oz. can pie filling - any flavor
1 pkg. single layer cake mix
½ c. melted butter
½ c. coconut
½ c. nuts

Preheat oven to 350°. Spread pie filling in the bottom of a 9-in. square pan. Combine dry cake mix, nuts, butter and coconut (mixture will be crumbly). Sprinkle over pie filling. Bake for 40-45 minutes.

Mary Hedger—Blue Bonnet

FRUIT-CHEESE TOPPING

½ c. sugar
1 egg, slightly beaten
3 T. flour
1 c. apricot and pineapple juice
2 T. butter
¾ c. cheddar cheese
1 c. whipping cream, whipped

Combine sugar and flour with beaten egg. Gradually stir in juices and cook over low heat. Add butter, stirring constantly. Remove from heat, cool. Fold in whipped cream. Spread over a chilled gelatin layer. Sprinkle top with grated cheese. Chill. Serve on lettuce leaves. Serves 20.

Grace Campbell—Ninnekah

FRUIT CRISP

2 c. fruit cocktail
1 orange cake mix
4 oz. butter, melted
1 c. coconut
1 c. nuts, chopped

Heat oven to 300°. Layer ingredients in the order listed in an ungreased 9 x 13-in. pan. Bake 55 to 60 minutes. Let stand 15 minutes before cutting. Serves 15.

Carolyn Spradlin—Pioneer

FUNNEL CAKE

1 egg, well beaten
⅔ c. milk
1¼ c. flour
2 T. sugar
1 t. baking powder
¼ t. salt
powdered sugar

Add milk to beaten egg. Sift together flour, sugar, baking powder and salt. Gradually add to the milk and egg mixture; beat until the batter is smooth.

Have deep fat heated to 375°. Hold finger over the hole of a funnel which has a hole with the dimensions of ⅜ to ½ inch. Fill the funnel with batter. Holding funnel as near to the surface of the fat as possible, remove finger and drop batter into the fat using a circular movement from center outward to form a spiral cake about the size of a pancake. Fry until cakes are puffy and golden brown, turning only once. Remove cakes with slotted spoon to paper towels to drain. Sprinkle with powdered sugar and serve warm. This will make 10-12 cakes.

Pamela Williams—Ninnekah

FUNNEL CAKES

3 eggs
2 c. milk
1 t. vanilla
3 c. flour
¼ c. sugar
½ t. salt
1½ t. baking powder

Beat eggs. Add milk and vanilla. Sift dry ingredients and add; mix well. Heat cooking oil to 350°F. Pour ½ c. batter through a small funnel into hot oil, moving funnel around to make various designs. Fry to golden brown, turn and cook other side. Drain and sprinkle with powdered sugar. Serves 6.

Tommye Wright—Slaton

MINNIE'S FUNNEL CAKES (DRECHTER KUCHE)

3 eggs
2 c. milk
¼ c. sugar
3-4 c. flour
½ t. salt
2 t. baking powder

Beat eggs and add sugar and milk. Sift half the flour, salt and baking powder together; add to milk and egg mixture. Beat the batter smooth and add only as much more flour as needed. Batter should be thin enough to run through a funnel. Drop from funnel into hot deep vegetable oil, 375°. Spirals and endless intricate shapes can be made by swirling and criss-crossing while controlling funnel spout with your finger. Serve hot, sprinkle with powdered sugar.

Carolyn Whitener—Ninnekah

HAWAIIAN FLUFF

1 large can Milnot
2 eggs
1 c. sugar
1½ c. crushed pineapple
1 box lemon jello
¼ t. salt
vanilla wafer crumbs

Beat eggs, adding sugar gradually, and then pineapple. Place on a burner. When hot, slowly add the jello and stir. Bring almost to a boil. Remove from fire and chill until starting to congeal. Whip Milnot and fold in batter. Line a 9 x 13-in. pan with crumbled vanilla wafers; then sprinkle top with more. Chill.

Carolyn Spradlin—Pioneer

ORANGE ICE

4 c. sugar
2 qts. whole milk
4 oranges
4 lemons

Place sugar and milk into a gallon freezer and freeze until it becomes mushy. Add juice of 4 oranges and 4 lemons and stir a bit. Continue to freeze until solid. This has the consistency of rich sherbet and is quite refreshing.

Cora Oakes—Rural Neighbors

ICE CREAM

2 boxes instant pudding
3 eggs, beaten
1 can sweetened condensed milk
2 c. fruit - your choice
1 c. sugar

In a large bowl, beat eggs, sugar, pudding and milk. Add the fruit. Pour into an ice cream freezer and freeze according to instructions.

Mickey Berry—Ninnekah

ICE CREAM

For 1 gallon:
5 eggs
2 c. sugar
2 T. vanilla
½ pt. whipping cream
1 qt. Half and Half

Mix well with mixer. pour into freezer. Add milk to fill.

For 1½ gallon:
9 eggs
3 c. sugar
5 T. vanilla
½ pt. whipping cream
1½ qt. Half and Half

Mix well with mixer. Pour into freezer. Add milk to fill.

To make other flavors, simply add them to mix before milk. Fresh fruit (peaches, strawberries), chocolate, cherries and pecans are some I use.

Paulette Nicholas—Meridian

DONELLE'S ICE CREAM

4 eggs
2¼ c. sugar
5 c. milk
4 c. cream OR 2 c. Milnot
4½ t. vanilla
½ t. salt

Add sugar to beaten eggs. Beat until mixture is stiff. Add remaining ingredients to mix. Add enough milk to fill your freezer. Freeze.

Doris Schlecht—Ninnekah

QUICK BANANA ICE CREAM

2 15 oz. cans sweetened condensed milk
1 pt. whipping cream
1 4½ oz. pkg. instant banana cream pudding
2 very ripe bananas, mashed
milk

Pour sweetened condensed milk and cream into large bowl of electric mixer. Slowly beat in instant pudding. When well blended, add mashed bananas. Pour into metal freezer container and fill to ⅔ full with milk. Mix thoroughly. Freeze in an electric ice cream freezer (use 6 parts ice to 1 part salt). Remove dasher. Replace lid, using fork to close center hole. Pack in ice and salt. Store to ripen before serving.

Jessie Compton—Freeman

BUTTERFINGER ICE CREAM

6 eggs, beaten
¾ c. sugar
1 can Eagle Brand milk
1 t. vanilla
3-4 large frozen Butterfingers, broken into pieces

Mix all the ingredients together and put in a 1 gal. ice cream bucket. Finish filling bucket with whole milk. Freeze for about 30 minutes. Makes about 16 servings.

This recipe may be used for different kinds of ice cream, by just changing the candy for strawberries or other fruit.

Sue Gilliam—Friend

FRENCH VANILLA ICE CREAM

6 eggs
2½ c. sugar
2½ c. milk
4 c. heavy cream
2 t. vanilla
¾ t. salt

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingredients and mix thoroughly. Pour into a gallon freezer can and let chill well in the refrigerator (all day). Then freeze as directions with your freezer indicate. Add variations just before freezing.

Polly Keim—Pioneer

FRUITED VELVET ICE CREAM

Basic Mix:
1½ qt. light cream
1 c. eggs, beaten
1½ c. sugar
1 t. vanilla

Fruit Mix:
½ c. nuts, chopped
½ c. bananas, diced
½ c. pineapple, drained and diced
½ c. maraschino cherries
½ c. fresh strawberries, chopped
¼ c. sugar
2 T. fresh lemon juice
½ t. salt

Combine the cream, eggs and sugar for basic mix. Cook over a low heat, stirring constantly, until mixture coats the back of a metal spoon. Cool quickly in the refrigerator. Add the vanilla and pour into the freezer can; fill only ⅔ full. Combine the nuts, fruits, sugar, lemon juice and salt. Let stand 5 min. Freeze the ice cream as usual.

Pamela Williams—Ninnekah

MILKY WAY ICE CREAM

1 13 oz. can evaporated milk
6 Milky Way bars
1 can sweetened condensed milk
½ c. sugar
1 t. vanilla
2 4 oz. boxes vanilla junket
milk to finish filling the freezer

Melt candy bars in microwave or double boiler. Add other ingredients and cool. This is enough for 1 gal. ice cream. Freeze according to your freezer instructions.

Nancy Johnson—Ninnekah

OREO ICE CREAM

1 pkg. Oreo cookies (1 lb.)
1 large carton Cool Whip
½ gal. vanilla ice cream

Put cookies through food processor. Mix cookies and Cool Whip, mixing well. Let ice cream set till room temperature. Next, mix ice cream with cookie mixture, mixing well. Put into a 9 x 13 inche pan. Store in freezer, till ready to serve. Cut in squares to serve.

Onnie Roy—Slaton

FRESH PEACH ICE CREAM

6-8 ripe peaches
2 c. sugar
12 oz. apricot nectar
2 large cans Milnot

Mash peaches. Add sugar, nectar and Milnot. Mix until sugar is thoroughly mixed in. Pour into freezer container and freeze as usual. This recipe will make 1 gal.

Pamela Williams—Ninnekah

SMOOTH AS VELVET ICE CREAM

1¾ c. sugar
½ pt. cream
1 qt. Half-n-Half
2 cans Eagle Brand milk
milk
2 Junket tablets melted in ¼ c. water

*This is very important: SIMMER unopen cans of milk in an open, deep saucepan, COVERED WITH WATER 4 hours. This will be carameled.

Cream Half-n-Half, Eagle Brand milk and sugar. Heat until warm; add Junket tablets, melted. Put in freezer, add milk to ⅔ full and freeze.

Carolyn Whitener—Ninnekah

SNOW CREAM (ICE CREAM)

1 c. cream or milk
1 beaten egg
½ c. sugar
1 t. vanilla

Mix well together in large bowl. Stir in soft, fresh now until an icy, sherbert consistency. Serve.

Peggy Castleberry—Ninnekah

SNOW ICE CREAM

1 can Milnot
dash of salt
1 egg
¼ c. powdered sugar
¼ c. sugar
1 T. vanilla

Mix and add to ½ gal. snow.

Claire Powell—Extension Home Economist

WANDA'S HOMEMADE VANILLA ICE CREAM

4 eggs, beaten
4 c. cream
2 T. vanilla
2½ c. granulated sugar
6 c. milk
½ t. salt
ice
rock salt

In a large bowl, beat eggs; then add cream, vanilla, sugar, milk and salt. Mix well. Pour into ice cream freezing container. Start turning freezer, adding layers of small ice chunks and rock salt, enough to cover ice cream container. Continue adding ice and salt while turning crank as ice melts. When ice cream container gets too hard to turn, ice cream is done. Let set covered with ice for 30 minutes. Clean ice and salt mixture off ice cream container lid. Remove lid and ice cream paddle. Scoop ice cream into individual bowls and serve. Makes 1 gal.

Jeanette Worden—Ninnekah

POPSICLES

1 pkg. jello
1 c. hot water

Mix well; add 1½ c. cold water. Stir and pour into ice cups. Freeze. Makes 12.

Linnie Castleberry—Ninnekah

POPSICLES

1 pkg. jello
1 pkg. Kool-Aid (same flavor as jello)
2 c. sugar
2 c. hot water

Mix well. Add 2 c. cold water (1 c. if child is sick). Pour into popsicle holders and freeze. Not drippy while being eaten. Makes 18.

Grace Campbell—Ninnekah
Linnie Castleberry—Ninnekah

BUTTERSCOTCH POP

1 pkg. butterscotch instant pudding
1 c. Root Beer
1½ c. water

Mix as directed on pudding pkg. Pour into ice cup molds. Freeze. Makes 12.

Linnie Castleberry—Ninnekah

KOOL-AID JELLO POPSICLES

2 pkgs. Kool-Aid
2 pkg. jello
1¼ c. sugar

Mix dry ingredients thoroughly and store in 20 oz. canister.

6 T. above dry ingredients
¾ c. hot water
¾ c. cold water or fruit juice

Fills one set of ice cups.

Linnie Castleberry—Ninnekah

HOME FROZEN SHERBET

6 10 oz. bottles of orange or strawberry pop
2 cans Eagle Brand milk
1 #2 can of crushed pineapples

Mix in your ice cream freezer can. Stir a little with the freezer paddle, then freeze as you would for ice cream. This is very good.

Beatrice Janssen

STRAWBERRY SHERBET

2 c. water
1 c. sugar
1 pt. strawberries
1 egg white

Boil the sugar and water 5 minutes before adding the mashed berries. Then cool and freeze; and when nearly frozen, add stiffly beaten egg whites. Makes about 1 qt.

Clara Maye Wade—Freeman

PARTY ICE CREAM DESSERT

20 Ritz crackers, crushed
¼ c. sugar
½ c. nuts
3 egg whites
½ c. sugar
½ gal. ice cream
¼ lb. chocolate bar

Mix cracker crumbs and ¼ c. sugar gradually. Fold in crumbs. Mix. Grease a 9 x 13 Pyrex pan. Bake mixture at 350° for 15 to 20 minutes. Cool completely. Soften the ice cream and spread over mixture in pan. Grate the chocolate bar over the top. Freeze. Serves 20.

Helen Snedeker—Friend

JELLY ROLL

4 eggs, well beaten
1 c. sugar
1 c. flour
2 t. baking powder
4 T. water
1 t. vanilla

Bake on cookie sheet at 400°.

Olean Bowen—Alex

OLD-FASHIONED JELLY ROLL

¾ t. baking powder
¼ t. salt
4 eggs
¾ c. sugar
¾ c. sifted cake flour
1 t. vanilla
1 c. jelly, any flavor

Mix baking powder, salt and eggs in bowl; set over smaller bowl of hot water. Beat until foamy; add sugar gradually. Remove bowl from hot water. Fold in flour gently; add vanilla. Bake in greased 15 x 10-inch sheet pan. (Line to ½ inch from edge with waxed paper. Grease paper.) Bake at 400° for 13 minutes. Cut off crisp edges of cake. Turn from pan on a powdered sugar covered cloth. Remove paper; spread with jelly. Roll quickly and carefully. Turn edge of cake about 1 inch; lift cloth to turn edge of cake. Roll; wrap in cloth. Cool on rack. Slice. Yields 10 servings.

Mary Giles—Meridian

JESSIE'S QUICK DESSERT

2 apples, shredded
1 c. pineapple juice
1 c. marshmallows
½ c. shredded coconut

Mix all together. Serve with vanilla wafers.

Jessie Compton—Freeman

JIFFY CAKE DESSERT

1 pkg. Jiffy cake mix
1 large instant vanilla pudding mix
1 large can crushed pineapple, drained
1 8 oz. Philadelphia cream cheese
2 pkgs. Dream Whip

Bake the Jiffy cake as directed, in a pan at least 9 x 13 in. Cool. Whip one large instant pudding mix as directed. Add the softened cream cheese and beat until smooth. Be sure the pineapple has been drained and add to the pudding mixture. Spread over the cake and top with the Dream Whip. Garnish with chopped nuts and chill. Serves 12 to 15.

Bea McKee—Rural Neighbors

JIFFY PEACH CRUMBLE

2 16 oz. cans sliced peaches, sliced and drained
¾ c. brown sugar
1½ c. brown sugar
1½ c. graham cracker crumbs
½ t. cinnamon
3 T. melted butter
1 T. lemon juice
light cream or whipping cream

Drain the peaches and combine the brown sugar, cracker crumbs and the cinnamon. Combine the melted butter and lemon juice; pour over the cracker mixture and mix thoroughly. Add peaches and blend gently. Pour into a greased 13 x 9 x 2-in. pan. Bake in a moderate oven (350°) for 30 minutes. Serve with light cream or vanilla ice cream.

Pamela Williams—Ninnekah

KIRSCH FRUIT DESSERT

2 c. fresh, frozen or canned fruits, cut into 1 inch pieces
4 T. Kirsch or clear cherry flavored liqueur
1 T. grenadine syrup
1 pt. raspberry sherbet

Tips: You may keep a container of fruit marinating in the refrigerator for quick to make desserts.

Mix fruit with grenadine syrup and Kirsch in glass bowl or jar. Cover, and refrigerate for 3 hours or more for the flavors to blend.

When ready to serve, divide mixture between 4 dessert dishes. Top each serving with a scoop of raspberry flavored sherbet.

If desired, you may garnish the dessert with a mint leaf.

Easy and delicious. Makes 4 servings.
Preparation time: 15 to 20 minutes
Marinating time: 3 hours or more

Sue Bartlett—Winter Creek

IRENE'S SWEDISH KRINGLER

1 c. flour
½ c. butter
2 T. water
1 c. water
½ c. butter
1 c. flour
3 eggs
½ t. almond extract
confectioner's sugar icing

Mix first 3 ingredients until crumbly. Pat into 8 x 13-inch pan. Put water and butter into saucepan. Heat to boiling point. As you remove from heat, add flour and stir until smooth. Add eggs, one at a time, beating after each addition. Add almond

(Continued Next Page)

extract and spread on first mixture. Bake at 350° 55 to 50 minutes. When cool, frost with icing to which almond extract has been added. This is better served warm. Also can be heated in microwave as needed.

Jeanette Worden—Ninnekah

IRENE'S LAYERED CHOCOLATE DESSERT

1½ c. flour
¾ c. margarine
2 rounded T. sugar
½ c. finely chopped nuts

Mix as for pie crust. Press into 9 x 13-inch loaf pan (lots of pressing). Bake at 350° for 15 minutes and cool.

1 8 oz. pkg. cream cheese
1 c. powdered sugar
1 9 oz. carton Kool Whip
1 large box chocolate instant pudding mix
2½ c. cold milk

Blend cream cheese with 1 c. powdered sugar. Mix in 1 c. whipped topping. Spread this over cooled crust. Mix 1 large box chocolate pudding with 2½ c. cold milk. Blend well. Pour over cheese mixture. Spread on remaining whipped topping. Sprinkle lightly with nuts or with chocolate sprinkles. Refrigerate until firm. Serves 20.

Jeanette Worden—Ninnekah

CHOCOLATE DELIGHT

1 c. flour
1 c. pecans
1 stick oleo

Mix together and pat in 9 x 13 pan. Bake 25 min. at 350 degrees.

FIRST LAYER

1 8-oz. cream cheese
1 c. cool whip
1 c. powdered sugar

SECOND LAYER

1 small box chocolate instant pudding
1½ c. milk

THIRD LAYER

1 small box vanilla instant pudding
1½ c. milk

Top with remaining cool whip and top with grated Hershey bar and nuts.

Margie Howe—Springcreek

CHOCOLATE DELIGHT

Step 1:
1½ c. flour
1 c. chopped flour
¾ c. melted oleo

Mix and press into a 9x13 pan. Bake 350° for 15 minutes then let cool.

Step 2:
8 oz. cream cheese
1 c. powdered sugar
1 c. cool whip

Cream until fluffy and spread on first layer.

Step 3:
2 sm. pkg. of instant choc. pudding
3½ c. milk.

Beat until thick and spread on second layer.

Step 4:

Top with cool whip, may use grated chocolate on top of coolwhip. Chill at least 4 hours.

Mary Belle Smith—Pioneer
Ruby Boswell—Ninnekah

CHOCOLATE ICE BOX CAKE

1st layer:
1 c. flour
1 stick oleo
1 c. pecans chopped fine

Mix and put in bottom of 11½ x 7½ x 3½ pan. Bake 350° for 15 min. Cool.

2nd layer:
8 oz. cream cheese
1 c. powdered sugar
1 med. cool whip

Beat together and spread on top of cool crust.

3rd layer:
1 pkg. vanilla instant pudding
2 pkg. chocolate instant pudding
4½ c. milk

Mix and spread on top of 2nd layer, then spread cool whip med. size on top. Chill and serve.

Ida McCully—Pikes Peak
Gerry Newton—Alex

4-LAYER DELIGHT

1st Layer:
1 stick oleo
1 c. flour
1 c. crushed nuts

Put in 9" x 13" pan. Cook 20 minutes at 350°. Pack with hand; let it cool.

2nd Layer:
8 oz. cream cheese
1 c. powdered sugar
½ 9 oz. carton Cool Whip

Mix.

3rd Layer:
1 vanilla instant pudding mix
1 chocolate instant pudding mix
3 c. milk

4th Layer:
Cool Whip

Dona Parrish—Arcadia

FOUR LAYER ICE BOX CAKE

1 stick margarine, melted
¾ c. nuts
1 c. flour

Pour into a greased pan; cook in a 300°F. oven until light brown. Cool.

8 oz. cream cheese
1 c. powdered sugar
½ large Cool Whip

Beat together and spread over crust.

1 large pkg. chocolate instant pudding mix

Mix as directed. Spread over the above.

Spread the remaining ½ Cool Whip over the chocolate. Top with nuts. Keep refrigerated.

Florence Lowe—Slaton

LAYERED PUDDING DELIGHT

14 whole graham crackers
1 pkg. vanilla instant pudding mix
2 c. cold milk
1 c. Cool Whip
1 can cherry pie filling

Line 9 inch sauce pan with whole graham crackers, breaking crackers if necessary. Prepare pudding mix with milk as directed on pkg. Spread half the pudding mixture over the crackers. Add another layer of crackers; top with remaining pudding mixture and crackers. Spread cherry pie filling over top layer of crackers. Chill three hours. Makes 12 servings.

Chopped strawberries or other fruit could be used. Real good and a quick, easy, cool dessert.

Gerry Newton—Alex

AUNT VERA'S 3 LAYER DESSERT

3 sticks oleo, melted
3 c. flour
¼ c. chopped nuts

Mix all ingredients and press into 18 x 12 x 2-inch pan. Bake 425° for 12 to 15 minutes.

2 c. powdered sugar
2 8 oz. pkgs. cream cheese
4 c. Cool Whip

Blend all ingredients and spread on cool crust.

2 small pkgs. chocolate instand pudding mix
3 c. milk

Mix together.

2 small pkgs. butterscotch instant puding mix
3 c. milk

Mix together.

Spread chocolate on top of half of the cream cheese mixture. On other half, spread butterscotch, then top with large container of Cool Whip. Sprinkle sliced almonds or pecans on top. This can be made ahead and frozen.

Jeanette Worden—Ninnekah

JELLY ROLL

1½ c. flour
1½ t. baking powder
3 eggs
1⅛ c. sugar
1 t. vanilla
¾ c. scalded milk
1½ t. shortening
1 glass of jelly
2 T. confectioners sugar

Sift flour with baking powder. Separate eggs, beat whites until stiff and yolks until creamy. Then fold together, gradually adding sugar, then flour mixture, then vanilla and lastly, the hot milk, combined with the shortening. Pour a greased and floured jelly roll pan 11 x 17. Bake at 350° for 20 minutes, turn out onto a slightly damp cloth, trim ½ inch of crust from sides, spread with jelly and roll, dust with sugar.

Polly Keim—Pioneer

LEMON BISQUE

1 tall can Milnot
1 pkg. lemon jello
1¼ c. hot water
3 T. lemon juice
⅓ c. honey
dash salt
grated rind of 1 lemon
chocolate cookie crumbs

Dissolve jello in hot water. Add honey, lemon juice and salt. Chill until syrupy. Chill and whip Milnot. Fold into jello mixture. Pour into graham cracker crust. Sprinkle top with chocolate cookie crumbs.

Make a day before serving. Chill overnight. (It cuts and serves better if made ahead of time.)

Judy Fitch—Ninnekah

POETRY

We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.

LEMON DESSERT

1 c. sugar
⅓ c. flour
3 eggs
juice and grated rind of 1 lemon
1 c. milk

Mix the flour and sugar, add the well-beaten egg yolks. Stir in the milk, lemon juice and grated rind. Then fold the stiffly beaten whites of the eggs through the mixture. Turn into 8 by 8 in. pan and set in a shallow pan of hot water, allowing it to bake 45 minutes in 375° oven.

Turn it onto flat glass tray to serve. Makes 8 servings.

Clara Maye Wade—Freeman

MANDARIN ORANGE DESSERT

60 Ritz crackers
¼ c. sugar
1 stick oleo
1 can sweetned condensed milk
6 oz. can frozen orange juice
2 cans mandarin orange slices
8 oz. whipped topping

Crush crackers; combine with sugar and melted oleo. Reserve ½ c. crumbs for topping. Put remaining crumbs in 9 x 13" pan. Combine sweetened condensed milk with frozen orange juice, thawed. Add 2 cans drained mandarin orange slices. Fold in whipped topping. Sprinkle crumbs on top. Refrigerate. Makes 10 to 12 servings.

Cleta Rooker—Friendly Mound

MANDARIN ORANGE SURPRISE

1 can sweetened condensed milk
1 can mandarin oranges and juice
juice of 2 lemons

Line a 9 x 13 in. Pyrex dish with vanilla wafer crumbs. Mix the above 3 ingredients by hand and pour into pan. Add another layer of vanilla wafer crumbs and cover with 1 c. of whipped cream. Sprinkle vanilla wafer crumbs over the top. Let stand in the refrigerator 24 hours. Serves 8 to 10.

Polly Keim—Pioneer

MARSHMALLOW CREAM DESSERT

6 oz. strawberry Jello
4 c. water
2 c. miniature marshmallows
1 8 oz. pkg. Philadelphia cream cheese
¼ c. sugar
medium can crushed pineapple
1 8 oz. Cool Whip or whipped cream

Melt Jello in 2 c. boiling water. Add marshmallows while hot and beat with mixer until they melt. Add 2 c. water, and cool. Cream the cheese and sugar, and add to the Jello. Beat well until smooth; add pineapple. Just before it sets, fold in Cool Whip.

Percilla Lamar—Freeman

PEANUT BUTTER PINWHEELS

1 egg white
1 box powdered sugar
1 stick butter or oleo
1 t. vanilla

Mix until creamy, roll out on waxed paper, spread with peanut butter. Roll up, jelly roll style. Slice and let dry.

Linda Humphrey—Hazel Dell

PINEAPPLE DELIGHT

3 egg whites
½ t. cream of tartar
1 c. sugar
1 t. vanilla
18 soda crackers, crushed
1 c. chopped pecans
½ pt. whipping cream
1 small can crushed pineapple
coconut

Beat the egg whites until frothy, then add the cream of tartar. Beat until stiff. Fold in the sugar and vanilla. Fold in the crushed crackers and pecans. Spread in an 8 inch square pan. Bake 20 minutes at 325°. Cool. Whip cream and sweeten. Fold in the drained pineapple. Spread on the cooled cake and sprinkle with coconut. Serves 6.

Myrtle Brown—Rural Neighbors

PINEAPPLE DESSERT

4 egg yolks
½ c. sugar
1 c. pineapple, crushed
½ pkg. lemon jello
½ c. sugar
4 egg whites
24 vanilla wafers
4 T. melted butter

Mix together the egg yolks, sugar and pineapple. Cook until thick. Add the ½ pkg. lemon jello and cool. Beat sugar with the egg whites and fold together. Crush 24 vanilla wafers, add 4 T. butter, mix together and press in the bottom of an 8 x 8 pan. Pour mixture over the crumbs. Sprinkle s[illegible] vanilla wafer crumbs on top. Refr[illegible] until ready to serve. [illegible]an, 375°,

Ruth Hubba[illegible]

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SAUCE

2 c. brown sugar
2 T. flour
½ t. salt
2 t. butter
2 c. hot water

Mix. Cook till it thickens a little. Add 1 t. vanilla. Pour over hot pudding.

Serves 12.

Margaret Smith—Meridian

DATE PUDDING

2 c. dark brown sugar
1 T. butter
1½ c. water

Boil this 5 minutes. Put in an 8-inch baking dish. Then drop by spoon fulls the mixture below:

1 c. brown sugar
1 c. dates
cinnamon to taste
2 t. baking powder
1 c. nuts
1 T. butter
½ c. milk
1 c. flour

Mix butter and brown sugar. Then add the rest of ingredients. Add by spoonfuls to the liquid which has already been prepared. Bake 350° for 20 or 30 minutes. Makes 8 servings.

Marcella Murphy—Happy Home

DATE PUDDING

1 c. dates
1 c. nuts
1 c. sugar
¼ c. sweet milk
½ c. flour
3 eggs
½ t. soda

Mix well chopped dates and nuts. Add mixed sugar and flour. Add beaten egg yolks and milk with soda in it. Fold in beaten egg whites. Bake 1 hour in a moderate oven. Serve with whipped cream, ice cream or any good sauce.

Ora Lee Nicholas—Meridian

DATE PUDDING

2 eggs
2 T. flour
1 c. sugar
1 c. milk
½ lb. dates
½ c. nuts
½ t. baking powder

Stir together Bake 15 minutes in a slow oven and serve with whipped cream. Bake in 9¼ by 7¼-in. pan. Date pudding is real rich.

Clara Maye Wade—Freeman

FRESNA PUDDING

1 c. flour
⅔ c. sugar
1 t. baking powder
¼ t. salt

Sift into bowl.

1 c. raisins
2 c. sweet milk

Mix with dry ingredients.

Spread the batter in a greased baking dish. Heat together 2 c. water, 1 c. brown sugar and 2 T. butter.

When sugar is dissolved, pour the syrup over the batter. Bake in 350° oven for 30 to 40 minutes. The liquid will seem entirely too thin, and you may think you will drown your pudding. But you won't, as it takes the batter through the syrup and the syrup makes a delicious sauce. Serve warm, passing a pitcher of plain cream, or Cool Whip.

Gerry Newton—Alex

BAKED INDIAN PUDDING

½ c. yellow cornmeal
4 c. hot milk
½ c. maple syrup
¼ c. molasses
2 eggs, beaten slightly
2 T. butter
⅓ c. brown sugar
1 t. salt
¼ t. cinnamon
¾ t. ginger
½ c. cold milk

In a double-boiler top, slowly stir cornmeal into the hot milk. Cook over boiling water, stirring occasionally, 20 minutes. Preheat oven to 325°. Lightly grease a 2 qt. baking dish. In a small bowl, combine the rest of the ingredients except the cold milk. Stir into the cornmeal mixture; mix well. Turn into prepared dish, pour on the cold milk without stirring. Bake, uncovered, for 50 minutes or until just set, but not quivery on the top. Do not overbake. Let stand for 15 minutes before serving. Serve warm, with vanilla ice cream or light cream. Makes 8 servings.

Pamela Williams—Ninnekah

STICKY LIQUIDS

To measure honey or other sticky syrups, oil the measuring cup with cooking oil and rinse under hot water first.

OZARK PUDDING

½ c. flour
2 t. baking powder
½ t. salt
2 eggs
1 c. brown sugar (firmly packed)
2 t. vanilla
1 c. chopped nuts
1 c. finely chopped peeled apple

Sift together the flour, baking powder and salt. Beat the eggs well; add sugar and beat until creamy. Stir in the dry ingredients and mix. Add the vanilla, nuts and apple, and mix. pour into a well greased 10 inch pie plate and bake at 350° for 35 minutes or until set. Serve warm or cold with whipped cream or ice cream. Makes 6 to 8 servings.

Cora Oakes—Rural Neighbors

PEACHY PUDDING

1½ c. peaches, partially drained
1 c. sugar
¾ c. flour
1 t. baking powder
¾ c. milk
½ c. butter, melted
pinch of salt

Place peaches in well greased pan. Mix flour, sugar, baking powder and salt. Add milk and beat until smooth. Batter will be thin. Pour over peaches. Drizzle butter over batter. Bake at 350° for 1 hr.

Janice Meeks—Arcadia

BAKED PERSIMMON PUDDING

2 c. persimmon pulp
1¾ c. milk
2 c. sifted flour
½ t. cinnamon
1½ c. sugar
3 eggs
½ t. soda
1 t. salt
½ t. nutmeg
3 t. melted butter

Mix persimmon pulp, beaten eggs and milk. Sift dry ingredients together, stir into liquid batter and add melted butter. Pour into a shallow greased baking dish to the depth of about 2 inches. Bake about 1 hour in a 300° to 325° oven. When cold, cut into squares and serve with whipped cream, ice cream, or alone.

Options: Add ½ to ¾ c. dates, or substitute sorghum for sugar.

Linda Humphrey—Hazel Dell

CARAMEL RICE PUDDING

⅓ c. uncooked rice
4 c. milk
½ t. salt
⅔ c. sugar
1 t. vanilla
½ c. seedless raisins

Add rice to milk with salt, sugar and vanilla. Pour into greased 2 qt. casserole. Bake uncovered for 3 hours. During first hour of baking, stir mixture with a fork 3 or 4 times to prevent rice from settling to bottom of baking dish. Stir in raisins after first hour. Serve warm or cold. Serves 4-5.

Margery Burchfield—Blue Bonnet

"PEANUTTY"

1 box of graham crackers
¾ c. peanut butter
1½ c. milk
1 3¼-oz. pkg. instant pudding mix (chocolate or other)
1 c. non-dairy whip topping (Dream Whip)

Blend peanut butter and milk till smooth. Slowly add pudding mix (about 2 min.) put in whip topping. Line 13" x 9" x 2" pan with foil. Pour in mixture, put in freezer till firm, lift from pan, cut in squares to fit graham crackers. Serves at once or wrap and freeze. Makes about 35 sandwiches.

Linda Butler—Ninnekah

CAKE PUMPKIN DESSERT

1 can pumpkin
1 can Milnot
3 eggs, beaten
2 T. cinnamon
1 box yellow cake mix
1 c. nuts

Mix the first 4 ingredients and put into a greased 11 x 14 Pyrex dish. Sprinkle 1 box yellow cake mix over the top. Drizzle the butter (melted) over the top. Sprinkle with 1 c. nuts if desired. Bake for 1 hour at 350°.

Edna Bounds—Rural Neighbors

MERINGUE CUTS EASILY

Why worry when there is a perfect solution? Pile the meringue on the pie and then mark the pieces with a knife, pushing it to the side of the mark, until there is only a thin coating over the mark, and bake. There is not enough left in the mark to cling to the knife when cutting.

Never beat egg whites with a rotary beater. Use a wire whip, and the egg whites will be fluffier and stand high.

PUMPKIN DESSERT

Filling:
- 3 eggs
- 1½ c. sugar
- 1½ c. milk
- 1 can pumpkin
- 1 t. cinnamon
- 1 t. ginger

Topping:
- 1 Jiffy cake mix
- 1 stick oleo

Mix together the filling ingredients and pour into a 9 x 13-inch pan. Sprinkle cake mix over filling. Melt oleo and drizzle over that. Sprinkle with ½ c. chopped pecans. Bake 45 minutes at 350°. Cool; then serve with cool whip.

Iris Dunn—Ninnekah

PUMPKIN DESSERT

- 3 eggs
- 1½ c. sugar
- 1½ c. milk
- 1 can pumpkin
- 1 t. cinnamon
- 1 t. ginger

Mix together.

Topping:
- 1 yellow Jiffy cake mix
- 1 stick margarine
- 1 c. chopped pecans

Pour liquid in greased 9" by 12" baking dish. Sprinkle cake mix over liquid. Melt margarine and drizzle over cake mix. Sprinkle with pecans. Cook in 350° oven 45 minutes. Serve with Cool Whip if desired. Serves 18 to 20 people.

Vera Collins—Ninnekah

PUMPKIN PIE SQUARES

- ¾ c. flour
- 1 c. pecans, chopped
- 2 3¾ oz. pkgs. butterscotch pudding
- 1 c. coconut
- 1 t. cinnamon
- ½ t. nutmeg
- 1 can Eagle Brand milk
- ½ t. salt
- ½ t. cloves
- 1 16 oz. can pumpkin
- ¾ c. oatmeal
- ½ c. oleo
- ½ t. ginger
- 2 eggs

In a large bowl, combine flour, oatmeal, nuts, oleo and pudding. Press into a 9 x 13-inch ungreased pan. Combine coconut, spices, salt, pumpkin, milk and eggs. Blend. Pour over crust. Bake at 350° for 40 minutes. Cool. Cut. Serve with whipped cream.

Carolyn Spradlin—Pioneer

PUMPKIN ROLL

Beat 3 eggs at high speed for 5 minutes. Gradually beating in 1 c. sugar - after beating eggs, stir in ⅔ c. pumpkin and 1 t. lemon juice.

In another bowl stir together:
- ¾ c. flour
- 1 t. baking powder
- 1 t. ginger
- 2 t. cinnamon
- ½ t. nutmeg
- pinch to ½ t. salt

Mix egg mixture and dry mixture together. Spread on greased and floured 15" x 10" x 1" pan. Top with 1 c. finely ground nuts. Pat nuts into cake. Bake in oven at 375° for 15 minutes. Turn out on dish towel sprinkled heavily with powdered sugar. Let steam rise but do not completely cool. Starting at narrow end, roll cake in towel (do not force first roll). Cool in refrigerator.

Mix icing:
- 1 c. powdered sugar
- 2 3-oz. pkg. of Philadelphia cream cheese
- 4 T. oleo
- ½ t. vanilla

Beat until smooth—unroll cake, spread icing on it—chill in refrigerator. Wrap in foil to prevent drying after it has cooled for a while. One can of pumpkin makes 3 cakes.

Susan Murray—Extension 4-H Agent

AUNT VERA'S RHUBARB CRUNCH

- 2 c. fresh rhubarb, chopped
- 1 c. flour
- 1 t. cinnamon
- ½ c. melted butter
- ¾ c. sugar
- 1 c. brown sugar
- ¾ c. uncooked oatmeal
- ½ t. salt

Mix flour, brown sugar, oatmeal, cinnamon, salt and melted butter. Mix until crumbly and put half of the mixture into a 9" pan. Add rhubarb. Sprinkle ¾ c. sugar over the rhubarb, and top with rest of crumb mixture. Bake 45 minutes at 350°.

Jeanette Worden—Ninnekah

SMUSH

1 16 oz. pkg. Oreos, crushed
1 stick butter
½ gal. vanilla ice cream
2 jars chocolate fudge topping
Cool Whip

Crush the Oreos and mix with the melted butter. Press the mixture into a 9" by 12" pan and spread the ice cream over the cookie mixture. Spread the chocolate fudge over the ice cream. Top with Cool Whip and a few crushed Oreos. Keep in the freezer. This will serve 25.

Joyce Leverett—Friend

CELESTIAL STRAWBERRY DESSERT

1 c. milk
½ c. enriched cornmeal
6 eggs
2 c. granulated sugar
1 t. vanilla
1½ c. sifted all-purpose flour
2 t. baking powder
½ t. salt
½ t. cinnamon
¼ t. cloves
⅛ t. allspice
1½ c. dairy sour cream
2 t. confectioner's sugar
2 pts. strawberries, sliced & sweetened

Heat oven to moderate (350°F.). Scald milk. Gradually add cornmeal, stirring constantly; set aside. Beat eggs until thick and lemon colored. Gradually add sugar, beating constantly until light and fluffly. Add vanilla. Makes one 10-inch tube cake.

Jessie Compton—Freeman

STRAWBERRY CREAM CHEESE TORTE

1 c. milk
¼ c. butter or margarine
1½ c. sugar
1 t. vanilla extract
4 eggs
1¾ c. all purpose flour
3 t. baking powder
½ t. salt
cream cheese filling and frosting (recipe follows)
1 pt. cleaned, fresh strawberries

Cream Cheese Filling and Frosting

Whip 1 lb. (28 oz. pkgs.) room temp. cream cheese until smooth. Beat in ½ c. powdered sugar and pt. whipping cream until mixture is very light and fluffy.

Tips: Cake can be made several hours before serving or the day before, but should be covered and refrigerated so it will not absorb odors from other foods.

Heat milk to boiling in small saucepan. Add butter. Set aside.

In large bowl, blend sugar, vanilla and eggs. Beat at high speed for three min. until thick and lemon colored.

Add flour, baking powder and salt. Beat one min. at low speed. Add milk-butter mixture. Beat one min. more at low speed.

Pour into well-buttered and floured 10 inch spring form pan. Bake at 350° for 55-65 min. or until a tester inserted in center comes out clean. Cool thoroughly. Remove from pan.

Split cooled cake into three layers. Fill between layers with about ¾ c. filling, placing sliced strawberries on top of filling before stacking cake.

Frost stacked cake with cream cheese filling. Press about 1 c. through pastry bag to decorate top. Garnish with more berries. Chill until ready to serve. Makes 10-12 servings.

Sue Bartlett—Winter Creek

STRAWBERRIES & CREAM CREPES

3 c. fresh strawberries
1 c. dairy sour cream
½ c. powdered sugar
⅓ c. sugar
1 c. cottage cheese
10 or 12 cooked crepes

Slice strawberries; add granulated sugar and set aside. In blender, whip cottage cheese until smooth. Stir in sour cream and powdered sugar. Fill crepes with about ⅔ of the creamy mixture and berries; fold over. Top with remaining strawberries and cream. Makes 10-12 servings.

Pamela Williams—Ninnekah

STRAWBERRY JELLO DESSERT

1¾ qt. hot water
1 large pkg. strawberry jello
2 10 oz. pkgs. frozen strawberries
2 bananas, mashed
1 8 oz. carton sour cream
1 1 lb. 4 oz. can crushed pineapple, drained

Dissolve jello in hot water. Add frozen strawberries. Add all the other ingredients except the sour cream. Pour half of the mixture into a glass pan, 10 x 13½ x 1½. Let set in refrigerator for ½ hour or until set. Take pan out of refrigerator and spread all of sour cream on top of set jello. Pour remaining jello mixture on top of the sour cream. Let set in refrigerator until ready for use. Top with whipped cream or Cool Whip.

Margery Burchfield—Blue Bonnet

STRAWBERRY PIZZA

1 c. flour
¼ c. powdered sugar
1 stick oleo, softened

Mix flour, powdered sugar and oleo well. Press onto pizza pan. Bake in 325° oven for 15 minutes. Cool well.

1st Layer:
1 8 oz. pkg. cream cheese
1 t. lemon juice

Beat until fluffy. Spread on cooled crust.

2nd Layer:
1½ c. mashed strawberries
4 T. sugar
1 T. cornstarch

Cook until thick. Cool. Spread on top of cream cheese layer. Spread Cool Whip over this layer. Garnish with fresh strawberries.

Gerry Newton—Alex

FROZEN STRAWBERRY WHIP

½ c. brown sugar
1 stick oleo
1 c. flour
1 c. chopped nuts

Blend together ingredients and spread evenly over bottom of 9" x 12" pan. Bake at 325° for 15 or 20 minutes. With a fork, separate the mixture into crumb consistency while baking. Remove ⅓ from pan and set aside. Smooth out remaining mixture evenly over pan.

FILLING

10 oz. frozen strawberries (do not thaw)
3 unbeaten egg whites (room temp.)
1 T. lemon juice
1 c. sugar
1 9 oz. carton Cool Whip (thawed)

Place berries, sugar, egg whites and lemon juice in a large bowl and beat at high speed for 15 minutes. Fold in Cool Whip. Pour over crust. Sprinkle reserved crumbs over top and freeze.

Pauline McCarty—Meridian

SUNBURST ICE CREAM PARFAIT

1 pt. vanilla ice cream
½ c. salted sunflower nuts
½ c. honey

Tips: Coat balls of ice cream with sunflower nuts and keep in freezer for a last minute dessert.

Scoop ice cream into 4 balls, using ½ c. ice cream for each. Roll balls in sunflower nuts. Hold in freezer until ready to use.

Place ice cream balls into serving dish. Drizzle each with 2 T. honey to serve.

Quick and easy. Makes 4 servings.
Preparation time: 5 minutes.

Sue Bartlett—Winter Creek

ITALIAN WINE CUSTARD

4 egg yolks
1 egg
⅓ c. sugar
⅓ c. marsala wine or sherry
dash of salt

Beat egg yolk and egg in small mixer bowl on high speed until thick and lemon colored - about 3 minutes. Gradually beat in sugar, scraping bowl occasionally. Beat in wine and salt on low speed. Pour mixture into top of double boiler.* Add enough hot water to bottom of double boiler so that the top does not touch water. Cook over medium heat, stirring constantly, until slightly thickened - about 5 minutes. (Water in double boiler should simmer but not boil.) Remove from heat. Serve immediately.

*A metal bowl placed over a saucepan of simmering water can be substituted for a double boiler.

Carolyn Whitener—Ninnekah

HOW TO PRESERVE A HUSBAND

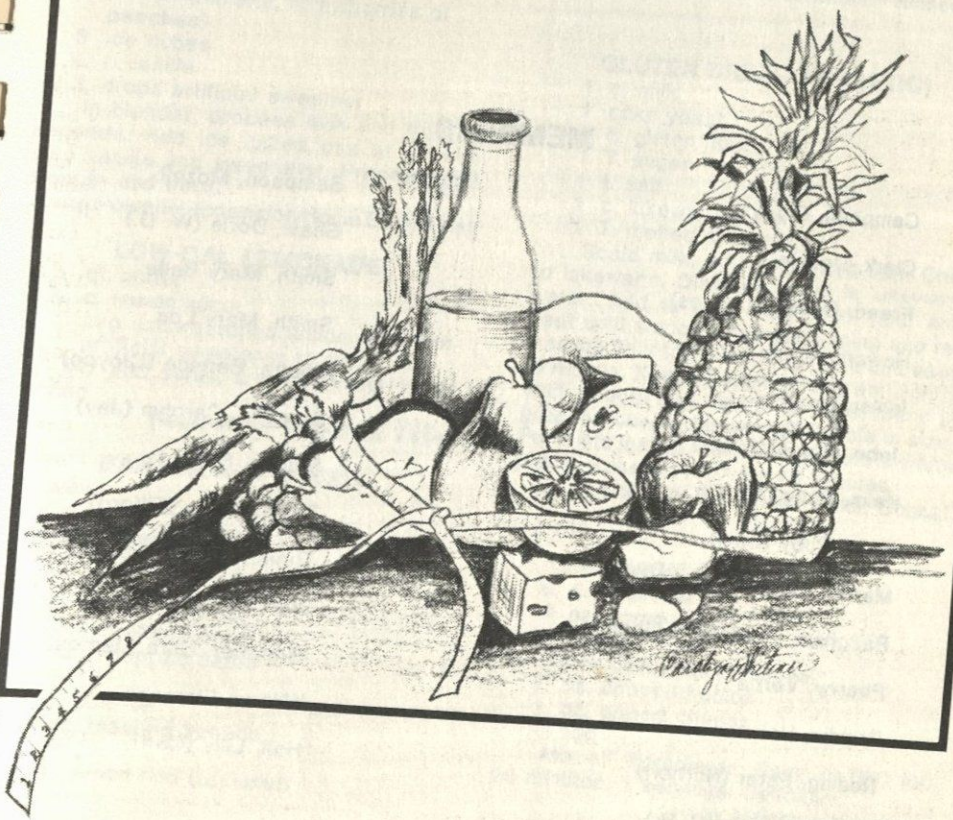
1. First be careful in your selection.

2. Do not choose one too young and pick only as such as has been reared in a good atmosphere.

3.Some wives insist on keeping them in pickle, while others keep them in hot water. Either only makes them sour, hard, and sometimes bitter.

4. Even poor varieties may be kept sweet and tender, and even good by garnishing them with patience, well-sweetened smiles, and flavored with kisses to taste. When thus prepared they will keep for years.

Diet



PIONEER

The Pioneer Extension Homemakers Group was begun in September, 1915 by Mrs. S. A. Hefner with six charter members. The name at that time was the Norge Home Demonstration Club.

At that time, there were no home freezers and most everything was canned. The club bought a pressure cooker, the old round bottom kind, and members met in homes to help can, mostly meat, and would work all day to get it all canned, Someone would take the canner home and can vegetables.

The club also bought a cheese press and made cheese.

The members did a lot of quilting of quilts and tacked comforters.

Some members made dress forms to use in fitting clothing. This was a tedious task, as you had to be very still as the other members worked. You wore a wool knit undershirt, covered with enough tape to make it stiff, and then the shirt was cut down the front and back and then taped back together.

A highlight of the club year was at Christmas time, when each member would bring the ingredients for several kinds of candy and all would work and then divide it. The members would have several pounds to take home and enjoy during the Christmas holiday.

In 1984, Pioneer Extension Homemakers Group has 27 members. The officers are: Ester Reding - President; Polly Keim - Vice-President; Virgie Howard - Secretary-Treasurer, and Carolyn Spradlin - Reporter.

MEMBERS

Campbell, Gladys

Clark, Dessie

Freed, Beverly (James)

Howard, Virgie

Ishler, Maulcie

Jobe, Grace (Avery)

Keim, Polly (Al)

Keim, Ruby (Sam)

Martin, Hazle

Padgham, Frances (Wilber)

Pearcy, Verda

Priddle, Helen

Reding, Ester (Norbert)

Sampson, Lula (C. B.)

Sampson, Mozell

Shaw, Doris (W. D.)

Smith, Mary Belle

Smith, Mary Lou

Space, Bernice (Cloyce)

Spradlin, Carolyn (Jay)

Stucks, Shirley

Taylor, Mary (Tilford)

Thompson, Mamie (Doc)

Welch, Charlotte

Whitener, Cora (James)

Wilson, Florence

Hall, Lilly (Carl)

Diet

COFFEE SPARKLE

2 envelopes unflavored gelatin
½ c. cold water
3½ c. strong brewed coffee
sugar substitute equal to 16 t. sugar
dash of salt
½ t. vanilla

Soften gelatin in water in medium size bowl. Stir in hot coffee util dissolved. Add sugar substitute and salt. Stir in vanilla. Pour in shallow baking dish. Chill for 2 hours. Break up gelatin with fork and spoon into parfait glasses. If desired, top with Dieter's Whip Cream. (Add 24 calories per serving when topping is added.) 6 servings, 15 calories per serving.

DIETER'S WHIP CREAM

In small bowl beat 3 T. whipping cream until stiff. Add liquid sugar substitute to taste.

Pearl Mann—Washita Valley

FRUIT SLUSH

½ c. skim milk
½ c. fruit (banana, strawberries or peaches)
5 ice cubes
½ t. vanilla
2-3 drops artificial sweetner

In blender, process milk and fruit 15 seconds. Add ice cubes one at a time, also vanilla and sweetener. Process until smooth and thick.

Claire Powell—Extension Home Economist

LOW-CAL LEMONADE

1½ qt. water
½ c. lemon juice
1 pkg. unsweetened lemon drink mix
artificial sweetener to taste

Mix and serve. 8 calories per 12-oz. serving.

Pearl Mann—Washita Valley

BANANA NUT BREAD

Mix well:
1 c. whole wheat flour
2 oz. wheat germ
⅔ c. powdered milk
½ t. salt
2½ t. baking powder
2 oz. chopped nuts
2 oz. chopped dates

Add:
8 t. corn oil
16 oz. mashed banana
2 eggs
½ t. lemon rind (optional)

Stir for more than 40 strokes. Bake at 350 for 1 hour. Cool. Divide into 8 servings. 1 serving equals: 1 protein, 1 bread, 1 fruit, 1 oil and ¼ milk.

Ruby Nelson—Ninnekah

DIET BANANA BREAD

1¾ c. cake flour, sifted
2 t. baking powder
¼ t. baking soda
½ t. salt
¼ c. melted shortening
2 eggs, well beaten
4 t. liquid sweetener
1 t. vanilla
2 med. bananas, mashed

Sift together flour, baking powder, soda and salt. Combine shortening, eggs, sweetener, and vanilla. Add to flour mixture and stir only until flour is moistened. Fold in mashed bananas. Place in greased loaf pan (8x4x3 in.). Bake at 350° for 60-70 mins. Yields - 15 slices. Calories - 1 slice - 98.

Agnes Workman—Ninnekah

GLUTEN BREAD (DIABETIC)

1 c. milk
1 cake yeast
4 c. gluten flour
1 T. sugar
1 t. salt
1 c. lukewarm water
1 T. melted shortening

Scald milk, add sugar and salt. Cool to lukewarm. Dissolve yeast in lukewarm water. Add to milk. Add ½ c. flour and beat until smooth. Add shortening and remaining flour to make dough soft and easy to handle. Knead dough quickly and lightly until smooth and elastic like. Let stand in greased covered bowl until double in size. Form into loaves. Let rise 1-2 hours in warm place. Bake at 400° for 45 minutes.

Margery Burchfield—Blue Bonnet

ONION CORNBREAD

½ c. skim milk
1 oz. cornmeal
½ t. salt

Cook until thick on stove.

2 oz. chopped onion
1 oz. grated cheese
1 egg

Mix all ingredients. Bake at 350 for 25 minutes. 1 servings. Delicious.

Ruby Nelson—Ninnekah

MOM'S BUTTERMILK PANCAKES

1 c. flour
4 T. powdered buttermilk
1 c. water
1 egg, beaten
½ t. baking soda
½ t. sugar

Mix all ingredients. Fry on griddle sprayed with low-calorie nonstick spray. 5 pancakes, 133 calories per pancake.

Pearl Mann—Washita Valley

HONEY STARTER

For individuals who exclude sugar from their diets, this is a very popular starter.

1 pkg. dry yeast
2½ c. all-purpose flour
2½ c. warm water
2 T. honey

Combine yeast, water, flour and honey, in a 2-qt. glass mixing bowl. Cover with cheesecloth, place in a warm area - 85°F. to ferment. In 2 or 3 days, sourdough will be ready to use. Use or store in a clean plastic container with a fitted cover in refrigerator until needed. Be sure a hole is in lid to allow gases to escape. If a clear liquid collects on top of mixture, stir down when ready to use. Replenish at once a week with equal portions of warm water and all-purpose flour.

Mazie Parker—Pikes Peak

SYRUP FOR PANCAKES OR WAFFLE (FOR DIABETICS)

Open a can of frozen concentrated apple juice. (Don't dilute). Pour into a pan and heat. Use as needed.

Merle Patterson—Washita Valley

DIABETIC COOKIES

1¼ c. water
1 t. cinnamon
¼ t. nutmeg
2 eggs
½ t. salt
2 c. flour
1 t. baking powder
1 t. soda
16 tablets saccharin
1 c. seedless raisins
1 c. chopped dates
⅓ c. shortening
½ c. chopped nuts

Boil together for 3 minutes: water, dates, cinnamon, nutmeg, raisins and shortening (put shortening in last). Cool. Beat eggs 1 at a time; add salt and soda (dissolve in 1 T. hot water). Mash saccharin tablets 1 at a time on waxed paper, add to egg mixture. Lastly, add flour, baking powder and chopped nuts. Combine egg mixture with the boiled mixture. Drop from spoon onto greased sheet. Bake in 350° oven for about 10-15 minutes. Makes about 4 dozen.

Margery Burchfield—Blue Bonnet

DIET CHOCOLATE BARS

¼ c. cocoa, scant
⅓ c. shortening
2 T. liquid sweetner
2 t. vanilla
2 eggs, beaten
1 c. cake flour
½ t. salt
½ t. soda

Melt shortening. Add cocoa, sweetener, vanilla and beaten eggs, stir until well blended. Add flour, salt, and soda. Mix well. Batter will be dry. Spread in a greased 8 in. pan. Bake 325° for 20 min. Cool. Cut in 30 sq. for bars.

Mary Hedger—Blue Bonnet

DIET PECAN MACAROONS

2 egg whites
1½ c. ground nuts
¾ c. sugar twin
½ t. vanilla
dash salt

Grease and lightly flour cookie sheet. Beat egg whites until frothy, fold in sugar twin and the rest of the ingredients carefully. Drop by teaspoon 2 inches apart. Bake in preheated oven at 300° for 30 minutes. Cool and store in a tightly covered container.

Pamel Wiliams—Ninnekah

LOW CALORIE APPLESAUCE COOKIES

1½ c. sifted flour
2 t. cinnamon
¾ t. soda
¼ t. salt
¼ t. nutmeg
¼ t. cloves
¼ t. allspice
¼ c. butter or margarine
¼ c. raisins
½ c. artificially sweetened applesauce
¼ c. buttermilk
1 egg
1½ t. liquid Sweet Ten

Sift flour with spices into large mixing bowl. Cut in butter until particles are fine. Stir in raisins. Combine remaining ingredients all at once, mix well. Drop by teaspoons onto ungreased cookie sheet. Bake at 375° for 12-15 minutes. Yields 30 cookies. 4 calories each.

Bertha McKee—Pikes Peak

NO SUGAR COOKIES

1 c. all purpose flour
1 c. whole wheat flour
1 t. baking powder
1 t. baking soda
½ t. salt
½ t. cinnamon
4 oz. cream cheese
½ c. butter
½ c. dark raisins
½ c. English walnuts
½ c. orange juice
1 t. orange peel
1 egg

Mix dry ingredients together thoroughly and set aside. Have butter and cream cheese at room temperature and mix well, add the rest of the ingredients and beat to mix well. Add the dry ingredients and mix all together with liquid ingredients. The dough will be stiff. Take a piece of the dough the size of a walnut and roll in the palms of your hands. Arrange on a greased cookie sheet about 2 inches apart. Bake about 20 minutes in a 350° oven. Makes about 2½ dozen cookies. About 80 calories per cookie.

Emily Biby—Norrose

RAISIN-OATMEAL COOKIES

3 eggs
2 t. sugar substitute (or ¾ c. brown sugar)
¾ c. shortening
2 c. flour
2 c. rolled oats
½ t. cinnamon
¼ t. cloves
¼ t. baking soda
½ t. salt
⅔ c. sour milk
½ c. raisins

Combine eggs, sugar substitute (or brown sugar) and shortening. Beat until creamy. Mix dry ingredients (except raisins) together. Alternately add milk and dry ingredients to egg mixture. Mix well. Add raisins. Drop by teaspoonfuls onto cookie sheet that has been sprayed with low-calorie nonstick spray. Bake at 350° for about 15 minutes. 7 dozen cookies. 40 calories per cookie using sugar substitute (or 48 calories using brown sugar)

Pearl Mann—Washita Valley

PINEAPPLE CAKE

4 eggs
4 slices bread
8 slices pineapple
4 T. juice of pineapple
⅔ c. powdered milk
½ t. soda
12 t. sugar (artificial)

Mix all ingredients in blender. Put 1 t. butter flavoring over bottom of pan. Pour in mixture. Bake for 30 minutes at 350. Cool and quarter. 1 quarter equals: 1 fruit, 1 egg, 1 bread, 4 oz. milk.

Ruby Nelson—Ninnekah

SWEET AND LOW FRESH APPLE CAKE (for the one on a no sugar diet)

3 chopped raw apples
1½ c. oil
2 c. sugar (the equal to in sweet and low)
3 eggs
2½ c. flour
1 t. salt
2 t. baking powder
½ t. nutmeg
½ t. cinnamon
1 t. vanilla
1 c. chopped pecans

Peel apples and dice; set aside. Pour oil in large bowl; add sugar and eggs; mix well. Sift dry ingredients. Slowly add flour mixture to creamed mixture. Add vanilla. Fold in chopped apples. Grease a 10-inch tube pan and line with wax paper; pour in batter. Bake at 350° one hour or until done. When cake is cool, remove from pan. This cake will not rise like a regular cake.

Shirley Ketchum—Alex

RED LICORICE CANDY

2 envelopes unflavored gelatin
3 pkg. dietetic cherry gelatin
4 c. low-calorie cherry soda
2 t. anise flavoring

Soften both gelatins in ½ c. of soda. Bring remaining 3½ c. of soda to a boil and dissolve gelatin mixture. Add flavoring. Pour into 9" x 13" pan. Refrigerate. When set, cut into squares. 24 squares, 9 calories per square.

Pearl Mann—Washita Valley

LOW CALORIE CUSTARD (DIET)

4 large egg whites
¼ c. sugar
¼ t. nutmeg
1½ c. milk
1 t. vanilla

Beat the egg whites until slightly foamy; add sugar and vanilla, beat gently to blend. Gradually stir in the milk. Let stand until foam subsides. Pour into custard cups and sprinkle with nutmeg. Place cups inpan containing cold tap water. Bake at 325° for 50 minutes or until a knife inserted comes out clean. Cool custard cups quickly in a pan of cold water.

Margery Burchfield—Blue Bonnet

LOW-CAL GINGERBREAD SQUARES

2 c. flour
½ t. ginger
½ t. cinnamon
¼ t. cloves
1 t. baking soda
⅓ c. margarine
⅔ c. brown sugar
½ c. molasses
⅔ c. water
¼ c. raisins

Sift together all dry ingredients and set aside. Cream margarine and brown sugar until light and fluffy. Add molasses. Beat well. Add dry ingredients, alternating with water. Beat until blended. Fold in raisins. Spread mixture on greased 15½" x 10½" cookie sheet. Bake at 350° for approximately 35 minutes. 140 calories per 2" square.

Pearl Mann—Washita Valley

NONFAT WHIPPED TOPPING

Mix ½ c. dried milk and ½ c. ice water. Beat with electric mixer for 3 or 4 minutes. Add 2 T. lemon juice and beat 3 or 4 minutes more. Fold in ¼ c. sugar and serve immediately.

Greta Lawson—Ninnekah

DIABETIC PECAN PIE

1 c. apple juice concentrate (thawed)
2 t. arrow root (or cornstarch)
3 eggs, lightly beaten
1 heaping c. whole or broken pecans
1 T. butter or margarine (melted)
½ t. vanilla
⅛ t. salt
9-inch partially baked pie shell

Sprinkle arrow root over concentrate in small saucepan. Over low heat, stir until clear and thickened. Cool. Beat in eggs, butter, vanilla, lemon juice and salt. Mix well. Stir in pecans and pour into pie shell. Bake in preheated 400° oven for 10 minutes. Lower heat to 300° and bake for 20-30 minutes or until set. Makes 10 servings.

Merle Patterson—Washita Valley

DIETERS DIP

6 hard cooked eggs, chunked
½ c. lowfat cottage cheese
⅓ c. skim milk
1 t. instant onion
½ t. salt
½ t. basil
½ t. lemon juice
½ t. prepared mustard
¼ t. Worcestershire sauce
⅛ t. black pepper

Combine all ingredients and process in a food processor or blender until smooth and creamy. Stop to scrape down. Store covered in the refrigerator. This will keep up to five days.

Barbara Thomas—Ninnekah

LOW-CALORIE DIP

1 c. low-fat small curd cottage cheese
1 c. imitation sour cream
1 pkg. Uncle Dan's Original Salad Dressing mix

Blend all ingredients well and serve. Great for vegetables and chips.

Agnes Workman—Ninnekah

LOW CALORIE VEGETABLE DIP

1 c. low calorie cottage cheese
½ pkg. Hidden Valley or Uncle Dan's Salad Dressing mix
¼ c. skim milk

Place ingredients in a blender. Blend until smooth and creamy. If a thinner dip is desired, add more milk. This dip is good to use with raw vegetables, such as carrot sticks, broccoli flowers, radishes, celery, etc. This is also good on baked potatoes.

Greta Lawson—Ninnekah

MARLO'S DIP

1 c. plain yogurt
4 oz. diet mayonnaise
1 pkg. dry vintage herb salad dressing
minced onion and/or parsley (opt.)

Mix all ingredients and refrigerate for 30 minutes before serving. Use as salad dressing or as dip with raw vegetables. Makes 1½ cups.

Pearl Mann—Washita Valley

GRAPEFRUIT GOURMET

Cut 3 grapefruit in half. Remove seeds and loosen sections; remove centers. Sprinkle each half with 1 t. granulated sugar and 1 t. sherry. Chill 1 hour. Set oven. Control at broil and at 550°. Broil grapefruit 4-6 inches from heat 5-10 minutes or until juice bubbles and edges of peel turn light brown. Serve hot. Serves 6. (65 calories each.)

Rosie Ratley—Pikes Peak

WINTER GRAPEFRUIT CUPS

4 small grapefruit
unsweetened mandarin orange segments
cut-up unpared apples
seedless green or tokay grapes
raspberry or cherry yogurt

(Continued Next Page)

Cut each grapefruit in half. Cut around edges and membranes to remove grapefruit sections; drain sections. Remove membranes from shells; reserve shells. With scissors, scallop edges of shells. Mix grapefruit sections and other fruits. Fill each shell with 1 c. fruit mixture; chill. Just before serving, top each shell with 1 T. yogurt. Serves 8. (150 calories each.)

Polly Snow—Pikes Peak

MINTED GRAPEFRUIT

Mix 1 c. (16 oz.) unsweetened grapefruit sections (with liquid) and 2 or 3 drops peppermint extract. Cover; chill at least 1 hr. Serves 4. (30 calories each.)

Polly Snow—Pikes Peak

DIABETIC JELLY

3 c. juice, grape or other
2 T. unflavored gelatin
2 T. Sweet-10
2 T. lemon juice (optional)

Dissolve gelatin and ¼ of juice. Heat rest; add the first mixture and bring to full rolling boil. Pour into jars and cool. Keep refrigerated. Makes 1½ pts.

Irene Auld—Pikes Peak

STUFFED CABBAGE

8 large cabbage leaves
1 lb. lean ground round
1 small onion, minced
½ c. cooked rice
salt and pepper to taste
½ c. canned tomatoes

Drop cabbage leaves in boiling water for 2 minutes. Drain. Mix together all other ingredients (except tomatoes). Place about 3 T. meat mixture on each cabbage leaf. Fold leaf around mixture. Place stuffed leaves in casserole with folded sides down. Pour tomatoes over top and bake at 370° for 45 minutes. 8 servings, 228 calories per serving.

Pearl Mann—Washita Valley

LICKING GOOD CHICKEN

½ c. flour
salt and pepper to taste
½ t. sage
1 t. garlic powder
1 1½-lb. broiler chicken, cut up

Mix all dry ingredients. Coat all chicken parts. Bake in single layer on crumpled foil in shallow pan at 350° for 40-50 minutes. 4 servings, 216½ calories per serving.

Pearl Mann—Washita Valley

VEGETABLE COD BAKE

1 16-oz. pkg. frozen cod fillets
3 T. lemon juice
½ t. paprika
½ c. sliced mushrooms
¼ c. chopped tomato
¼ c. chopped green pepper
1 T. chopped parsley

Thaw fillets. Cut into 4 portions. Place in 10" x 6" x ¾" baking dish, sprayed with non-stick spray. Sprinkle fish with lemon juice and paprika. Combine remaining ingredients and sprinkle over fish. Bake covered at 350° until fish flakes (about 25 minutes). Serve wih lemon wedge or Diet Cheese Sauce. 4 servings, 112 calories per serving.

Pearl Mann—Washita Valley

GROUND BEEF SUPPER

1 lb. ground beef
2 c. prepared vegetable cocktail
3 c. sliced cabbage
1 medium potato, cubed
1 onion, diced
2 c. green beans, drained

Cook meat until brown. Remove any fat. Add remaining ingredients and season to taste. Cover and simmer on low heat for about 40 minutes. Stir often. Serve. 6 servings, 346 calories per serving.

Pearl Mann—Washita Valley

STUFFED PEPPER

1 oz. grated mozzarella cheese
1 slice bread, cubed
fresh mushrooms to taste
pinch of oregano and basil
1 green pepper (cleaned and parboiled)
1 c. tomato juice

Make a stuffing of cheese, bread, mushrooms and seasonings. Stuff green pepper. Place in small greased baking dish. Cover with tomato juice. Bake at 325° for about ½ hour. Small amount of grated Parmesan cheese may be sprinkled on top if desired. 240 calories per serving.

Pearl Mann—Washita Valley

UNMOLDING GELATIN

Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.

CRUSTY PIZZA

Crust:
- 1 egg
- 1 oz. bread
- ⅓ c. powdered milk
- ¼ t. baking powder
- garlic to taste

Beat bread and eggs. Stir in other ingredients. Bake at 400 for 10 minutes or until brown.

Pizza Sauce:
- 1½ c. tomato juice
- 1 t. pizza seasoning
- 1 t. onion flakes
- ½ t. basil
- 1 t. oregano
- 1 t. green pepper, chopped

Top:
- 1 oz. mozzarella cheese
- ½ c. mushrooms

Equals: protein, bread, milk and 12 oz. tomato juice.

Ruby Nelson—Ninnekah

TORTILLA PIE

- 12 oz. red kidney beans
- 1 can green chili peppers, minced
- 1 T. chili powder
- ⅛ t. hot-pepper sauce
- 4 corn tortillas 6" each
- 1 c. sharp cheddar cheese, shredded
- ¼ c. onion, minced
- ½ t. oregano
- ¼ t. salt
- dash of ground cumin

In medium bowl with back of fork, mash beans to a paste; add chili peppers, onion and seasonings mix well, set aside. Break each tortilla in half. On baking sheet, bake halves in preheated 400° oven about 2 minutes or until crisp. Remove from oven but do not turn oven off. Arrange baked halves, curved side out and overlapping, around edge of 8" pie plate; spread kidney beans mixture evenly over tortillas, leaving tortilla border all the way around. Sprinkle bean mixture with cheese. Bake about 15 minutes or until cheese melts and pie is hot. Makes 4 servings, 266 calories.

Betty Eubank—Blue Bonnet

TUNA-CHEESE LOAF

- 2 7½-oz. cans water-packed tuna
- ¼ c. canned mushrooms
- ½ c. cream of rice cereal
- 1 egg, beaten
- ½ c. grated Cheddar cheese
- 1 T. grated onion

Drain broth from tuna. Add water to broth to make 1 cup. Place broth in pan and bring to a boil. Sprinkle in cream of rice and cook for 30 seconds. Remove and let stand covered for 6 minutes. Flake tuna. Add egg and cheese to cream of rice; stir until cheese melts. Blend in tuna and grated onion. Line bottom of 8" pie pan with wax paper or spray with nonstick spray. Spread mixture in pan. Bake at 350° for 30 minutes.

Pearl Mann—Washita Valley

TUNA-POTATO-ONION CASSEROLE

- 1 c. chopped onion
- 4 c. sliced potatoes
- 1 small can water packed tuna
- pepper to taste
- 1 t. margarine
- 1 c. skim milk
- paprika

In large skillet saute onion in butter until tender. Place half of the pototoes in greased 1½ qt. baking pan. Sprinkle with pepper. Pour in milk, sprinkle with paprika. Bake in preheated oven at 350° for 1 hour or until top is browned and potatoes are tender. 4 servings.

Betty Eubank—Blue Bonnet

CABBAGE SLAW

- 3 c. finely chopped cabbage
- ¼ c. parsley flakes
- 1 carrot, chopped fine
- 2 stalks celery, chopped fine
- 1 small onion, chopped fine
- 4 packets sugar substitute (or to taste)
- ¼ c. vinegar

Mix all ingredients well. 6 servings, 33 calories per 1-cup serving.

Pearl Mann—Washita Valley

COTTAGE CHEESE SALAD

- 1 small can crushed pineapple (in natural juice)
- 2 pkg. diet lime or orange gelatin
- 1 c. low-fat cottage cheese
- 1 small container low-calorie whipped topping

Mix together in saucepan pineapple (with juice) and gelatin. Bring to boil. (Keep a close watch so mixture does not scorch.) Remove from heat and cool. Add cottage cheese and whipped topping. Pour into dish and refrigerate. 8½-cup servings, 97 calories per serving.

Pearl Mann—Washita Valley

LOW CALORIE COLE SLAW

4 c. thin sliced cabbage
1½ c. finely sliced celery
1½ c. cherry tomatoes (cut in ½)
½ c. low calorie Italian salad dressing
2 T. chopped fresh chives or
2 t. dried chives

Toss cabbage, celery and tomatoes; chill until serving time. Mix salad dressing and chives; chill. Just before serving, add dressing to cabbage mixture, toss. Serves 8 people. 35 calories per serving.

Bertha McKee—Pikes Peak

DIABETIC APPLE SALAD

2 pkg. knox gelatin
4 c. apple juice or cider
1 c. chopped dates
½ c. nuts
1 c. diced apples
4 T. lemon juice

Heat 1 c. of juice to boiling. Dissolve gelatin in boiling juice. Add remaining ingredients and chill until set. 6 servings, 90 calories, 13 carbohydrates, 1 protein, 1 fat.

Mary Hedger—Blue Bonnet

DIABETIC GELATIN (DESSERT)

3 pkg. unflavored gelatin
1 pkg. unsweetened Kool-Aid
2 c. boiling water
4 c. cold water
sugar substitute to taste

Mix unflavored gelatin, unsweetened Kool-Aid and boiling water. Add cold water and sugar substitute. You can use fruit canned in its own juice; use the juice to replace part of the cold water, or use diet 7 up or unsweetened fruit juice. You can also use vegetables. The gelatin and 7-up are free. If you add fruit or vegetables, count as usual.

Margery Burchfield—Blue Bonnet

DR. PEPPER SALAD

1 large box, cherry diet gelatin
2 c. boiling diet Dr. Pepper
1 c. cold diet Dr. Pepper
1 small can crushed pineapple, drained juice from pineapple
1 can dark cherries, drained
1 envelope prepared dream whip

Dissolve gelatin in boiling Dr. Pepper. Add cold Dr. Pepper and juice from canned pineapple. Chill until almost set. Whip gelatin. Add cherries and pineapple to whipped gelatin. Fold in prepared dream whip (use ½ c. skim milk) to gelatin mixture. Chill.

Claire Powell—Extension Home Economist

GELATIN SALAD

1 pkg. low-calorie gelatin (any flavor)
1 c. boiling water
1 c. frozen yogurt dessert (any flavor)

Dissolve gelatin in boiling water. Add frozen yogurt. Stir until dissolved. Refrigerate until set. Serve with your favorite fresh fruit. (Calories for fruit are not included.) 52 calories per ½ cup.

Pearl Mann—Washita Valley

LOW CALORIE TOMATO SUNBURSTS

4 med. tomatoes
onion powder
1 lb. low-sodium cottage cheese
½ c. diced cucumbers
½ c. sliced radishes
¼ c. sliced scallions
ground pepper
salt

Use tomatoes at room temperature. Remove stem ends from tomatoes. Cut into 8 wedges cutting just part through. Sprinkle with onion powder and black pepper; set aside. In a medium bowl, combine cottage cheese, cucumbers, radishes and scallions, ¼ t. salt and ⅛ t. pepper. Spoon in tomato "sunbursts." Serve on a bed of lettuce with sliced cucumbers and sliced carrots, if desired.

Sue Gilliam—Friend

SAUERKRAUT SALAD

1 qt. drained sauerkraut
½ c. onion flakes
½ c. chopped green pepper
sweetener to equal ¾ c. sugar
1 c. vinegar
pimento as desired

Mix all ingredients together. Let stand 24 hours before serving.

Ruby Nelson—Ninnekah

TROPICAL DELIGHT

½ c. pineapple cubes (natural juice pack), drained
¼ banana, cubed
2 T. low-calorie whipped topping
1 T. all-bran cereal

Place fruit in dish. Add whipped topping. Stir. Sprinkle all-bran on top. 1 serving, 107 calories.

Pearl Mann—Washita Valley

DIET CHEESE SAUCE

½ T. butter or margarine
1½ T. flour
1 c. skim milk
dash of paprika
½ slice (or ½ oz.) American cheese, grated

Melt butter in saucepan over low heat. Blend in flour. Add skim milk gradually, stirring constantly until smooth. Add paprika. Cook until sauce thickens. Add cheese. Stir and cook until cheese melts. May be used on baked potato or fish or over poached egg on ½ English muffin. 30 calories per 2 T.

Pearl Mann—Washita Valley

YOGURT HOLLANDAISE SAUCE

2 large egg yolks
¾ c. plain low-fat yogurt
½ T. lemon juice
dash of paprika

Beat egg yolks. Add yogurt and lemon juice. Stir in top of double boiler until thickened and smooth. Add paprika. May be served with broccoli or asparagus. 1 cup, 15½ calories per T.

Pearl Mann—Washita Valley

DIABETIC HOMEMADE KETCHUP

1 12-oz. can tomato paste
½ c. cider vinegar
½ c. water
½ t. oregano
⅛ t. cumin
⅛ t. nutmeg
⅛ t. pepper
⅛ t. powdered mustard
garlic powder to taste

Mix ingredients together. Makes 1¾ c.

Merle Patterson—Washita Valley

LOW-CALORIE TOMATO DRESSING

1 c. undiluted tomato soup
¼ c. water
2 T. lemon juice
2 t. grated onion
½ t. prepared mustard
¼ t. salt
dash of pepper

In covered jar, combine all ingredients. Chill. Shake well before serving. Serve on salad greens. 1½ cups, 11 calories per T.

Pearl Mann—Washita Valley

HOMEMADE SOUR CREAM

Whip together equal parts of low-fat cottage cheese and buttermilk (1 cup each) in blender. Refrigerate. 2 cups, 10 calories per T.

Pearl Mann—Washita Valley

COLD CUCUMBER SOUP (DIET)

1½ c. peeled, seeded cucumbers, cut in 1 inch pieces
1 qt. buttermilk (made from skim milk)
1 T. green onion, chopped
1 t. salt
3 T. chopped parsley
1 T. dill weed
1 T. lemon juice

Place all ingredients in blender and mix for a few seconds, until well blended. Chill for several hours or overnight. Flavor improves on standing. This recipe makes 8 generous ½-c. servings, 48 calories per serving.

Gerry Newton—Alex

BEET BORSCHT

8 fresh beets, peeled and grated
1 medium potato, diced
1 carrot, finely diced
1 small onion, chopped
2 qt. water
2 T. butter
2 T. flour
2 t. salt
⅛ t. pepper
¼ t. paprika
juice of 1 lemon
sour cream (optional)

Simmer vegetables in 2 qt. water until well cooked. Melt butter in small pan; remove from heat. Add flour slowly; then add 1 c. of vegetable mixture slowly. Return sauce to low heat and cook until it thickens, stirring constantly. Return sauce to soup pot. Add seasonings and lemon juice to soup. Cook 5-10 minutes. Serve hot or cold with sour cream on top if desired. (If sour cream is used, add 20 calories per 1 t.) 3 quarts, 60 calories per cup.

Pearl Mann—Washita Valley

BROCCOLI CASSEROLE CHRISTINE (DIABETIC)

1 10-oz. pkg. frozen broccoli
1 8-oz. pkg. Cheese Whip
½ c. onion, chopped
½ c. diced celery
2 c. rice

Mix and bake in 350°F. oven until done, approximately 30 minutes.

Lillie Hale—Slaton

CAULIFLOWER ITALIANO

1 T. chopped onion
1 small clove garlic, crushed
2 T. low-calorie Italian dressing
3 c. fresh cauliflower flowerettes
¼ c. water
½ c. chopped green pepper
1 c. halved cherry tomatoes
⅛ t. crushed oregano
⅛ t. crushed basil

In 8" skillet cook onion and garlic in salad dressing till soft. Add cauliflower and water. Cook covered over low heat for 3 minutes. Add green pepper and cherry tomatoes. Cook 3 minutes longer. (Vegetables must be al dente.) Stir in remaining ingredients till heated through. 6 servings, 35 calories per serving.

Pearl Mann—Washita Valley

DEE'S BAKED EGGPLANT

1 eggplant (about 1¼ lb.)
1 c. cooked converted rice
½ c. chopped onion
4 medium tomatoes (fresh or canned)
1 c. tomato sauce
¾ c. shredded processed American cheese
2 T. fine bread crumbs
1 T. diet margarine

Spray 2-qt. casserole with low-calorie nonstick spray. Peel eggplant and cut into slices about ½" thick. Place cooked rice in bottom of casserole and cover with eggplant slices. Spread onion and cut-up tomatoes on top. Pour tomato sauce over all. Sprinkle shredded cheese and bread crumbs on top. Dot with margarine. Bake at 350° for 30 minutes. 4 servings, 306 calories per serving.

Pearl Mann—Washita Valley

GILDED GREENS

¼ c. thin onion slices
1 can (2 c.) French-cut green beans
1 oz. grated cheddar cheese
¼ c. blanched, slivered almonds

Heat onion slices and beans in liquid to boiling. Simmer 1-2 minutes longer till onion is tender. Drain. Pour into serving bowl. Immediately sprinkle grated cheese and almonds over top. (⅛ c. almonds may be used to cut calories to 74 per serving.) 4 servings, 100 calories per serving.

Pearl Mann—Washita Valley

STRING BEANS CHINESE FLAVOR

2 pkg. frozen French-style string beans (approx. 3 cups)
¾ c. chicken stock
1 small onion, sliced thin
⅛ t. ginger
1 T. soy sauce
½ t. garlic powder
1½ T. cornstarch

Cook beans. In saucepan combine remaining ingredients, except cornstarch. Simmer 20 minutes till onion is soft. Moisten cornstarch with a little stock and add to chicken stock mixture, stirring till thickened. Add beans to sauce and heat. 5 servings, 41 calories per serving.

Pearl Mann—Washita Valley

BAKED STUFFED POTATO

3 medium potatoes
⅓ c. hot water
3 T. nonfat dry milk powder
pepper and paprika to taste

Scrub potatoes and bake at 425° for 1 hour. Cut potatoes in half lengthwise. Scoop out insides and mash. Combine hot water, milk powder and pepper; add to potatoes and beat fluffy. Pile lightly into shells. Sprinkle with paprika. Return to oven till hot (about 10 minutes). 6 serving, 60 calories per serving.

Pearl Mann—Washita Valley

VEGETABLE PIE

4 small zucchini
1 small eggplant, pared
1 onion, diced
2 cloves garlic, chopped
1 16-oz. can stewed tomatoes
1 t. salt
½ t. oregano or basil
½ c. fresh, sliced mushrooms
2 oz. boiled ham
2 oz. grated Swiss cheese

Cut zucchini and eggplant into ½" slices. Mix all ingredients except ham and cheese in 12" skillet. Cook vegetables thoroughly. Pour into 9" pie pan and top with ham cut into ½" strips. Over ham sprinkle cheese. Bake at 350° till cheese is melted. If desired, top individual servings with grated Parmesan cheese or sour cream. (Add 35 calories per T. if cheese is added or 58 calories per T. for sour cream.) 4 servings, 197 calories per serving.

Pearl Mann—Washita Valley

DIET VEGETABLE SOUP

4 c. water
2 beef bouillon cubes
1 pkg. sweetener
1 T. soy sauce
2 c. green beans
1 c. chopped cabbage
2 carrots
2 stalks celery
1 chopped onion

Mix and add all ingredients in order given. Cook until vegetables are tender.

Margery Burchfield—Blue Bonnet

LOW CALORIE VEGETABLE SOUP

3 qt. water
1 qt. tomato juice
1 T. onion flakes
6 beef bouillon cubes
3 vegetable cubes
1 10-oz. pkg. frozen chopped broccoli
1 10-oz. pkg. frozen cauliflower
½ head cabbage, chopped
½ green pepper, chopped
1 qt. green beans

Combine water, tomato juice, onion flakes, bouillon cubes and vegeatable cubes; bring to boil. Add remaining ingredients and bring to boil; then simmer for 3 hours. 35 calories per cup.

Pearl Mann—Washita Valley

MIXED VEGETABLE STEW

1 No. 2½ can stewed tomatoes
2 large potatoes, cubed
1 c. cubed carrots
1 onion, chopped
1 16-oz. can green beans
4 medium zucchini, cubed
½ c. diced celery
½ c. diced green pepper
chopped parsley and seasonings to taste

Put tomatoes in large cooking pot. Add potatoes, carrots and onion Cook till done. Add remaining ingredients and simmer till zucchini is tender. 63 calories per cup.

Note: Soup may be thickened with 1 T. flour mixed in a little water. Corn, cabbage or other vegetables may be added the next day for crunchy texture.

Pearl Mann—Washita Valley

MINESTRONE

48 oz. canned tomato
3 beef bouillon cubes
onion flakes
3 vegetables: cabbage, celery, mushrooms, green beans, bell peppers

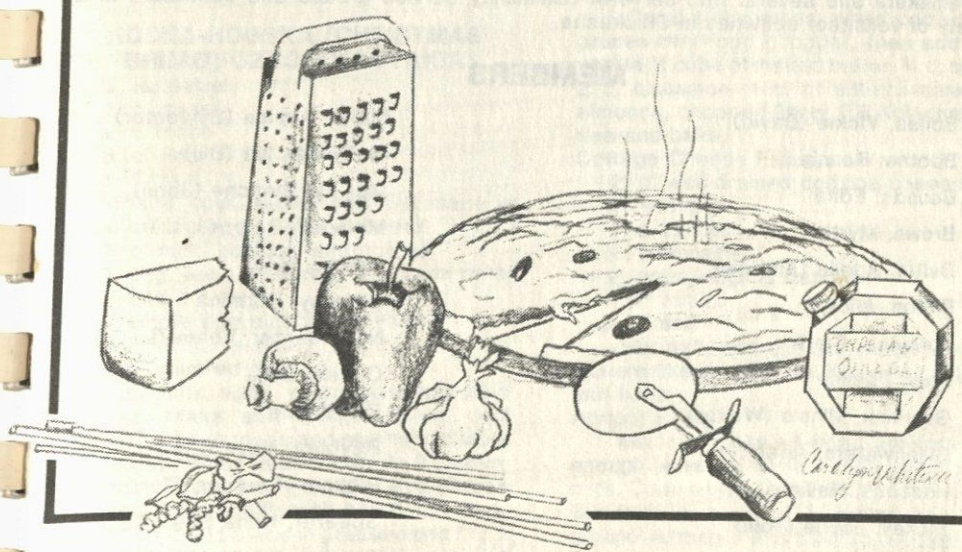
Free soup: eat all you want.

Ruby Nelson—Ninnekah

PAINLESS WAYS TO REDUCE FAT

In Place Of	*Substitute*	*Calories Saved Per Serving*
1 cup whole milk	*1 cup skim*	*72*
½ cup ice cream	*½ cup ice milk*	*45*
½ cup sour cream	*½ cup low-fat yogurt*	*198*
1 cup regular yogurt	*1 cup low-fat yogurt*	*27*
½ cup part-skim ricotta cheese	*½ cup low-fat cottage cheese*	*81*
1 beef frank	*1 turkey frank*	*45*
3 oz. tuna in oil	*3 oz. tuna in water*	*81*
3 oz. chicken with skin	*3 oz. chicken, without skin*	*45*
1 oz. potato chips	*1 cup popcorn*	*90*
16 Wheat Thins	*4½ Rye Krisp*	*54*
6 oz. veal cutlet	*6 oz. chicken-breast cutlet*	*117*

International



RURAL NEIGHBORS

In January of 1972 Rural Neighbors members heard Mrs. Ben Hayes, only charter member at that time, gave highlights of activities from its organization in 1913. In 1913 the name was chosen, dues set and goals stated, which remain the same today. Working toward improvement of home and family life in the areas of food, clothing and shelter continue as goals of extension clubs.

Mrs. Hayes paid tribute to Mrs. Nettie R. Coryell, an early member of Rural Neighbors. In 1916, when Grady County Home Demonstration clubs were organized, Mrs. Coryell resigned from the club to become the County Home Demonstration Agent. Rural Neighbors was the oldest club to join the county organization. During the County Fair in 1915, held at Shannoan Springs Park, the Rural Neighbors won First Place on a float decorated with farm products and drawn by eight black horses.

Some of the projects under the direction of Mrs. Coryell were making a fireless cooker out of a 30 pound cedar pail, making dress forms, soap and cheese, and the use of pressure cookers for canning fruits, vegetables and meat.

An outstanding project of Rural Neighbors was a friendship quilt made in 1927. This quilt belonged to Mrs. F. Corby, mother of Mrs. L. G. Nuernberger, a present member who still has the quilt.

The Home Demonstration clubs were renamed Extension Homemakers groups in 1966. A brief summary of the group was given by Mrs. Nuernberger from a chart compiled by Mrs. Alvin Brown from 1943 to 1971. Included were Club Presidents, club projects, membership lists, awards, County Agents and Home Economists.

Through these 28 years the Rural Neighbors have won the Secretary Award 10 times and County Grand Champion Ribbon at the County Fair 14 times. Two special projects of the club have been sponsoring the Chickasha 4-H club and the local Cerebral Palsy Day Care Center since 1965. The group also contributes regularly to annual drives for health improvement and research.

From 1972 to 1983 Rural Neighbors Club has continued to keep a membership of thirty, to sponsor Chickasha 4-H, and to contribute to local drives. We attend local leadership lessons and members bring informative lessons to our meetings. We continue to win our share of Grand Champion Rosettes at the fair. We enter the style shows and hobby shows, and members attend county, district and state meetings. We have several members who hold county offices and serve on county committees of Extension Homemakers and several who serve in community service groups and contribute in a variety of volunteer activities in Chickasha.

MEMBERS

Boiles, Vickie (David)
Boothe, Bonnie
Bounds, Edna
Brown, Myrtle
Duffle, Adelia (Andrew)
Elston, Alice
Forsythe, Clara
Frey, Pauline
Geurkink, Minnie (Walter)
Gillenwaters, Arrah
Hancock, Nellie
Hickey, Joyce (Tom)
Kimbell, Fontella
King, Ruth
Maier, Almina (Sylvester)
McCellan, Iva (Bill)
McCoy, Blanche (John)
McGrew, Betty (J. L.)
McKee, Bea
Novotny, Hermina
Nuernberger, Lolita (L. G.)
Oakes, Cora
Orr, Hattie
Reyburn, Nova (Louis)
Rickner, Frances (Tommy)
Sheerer, Nona Sue (Jim)
Spurlin, Jessie (Alfred)
Windle, Edith

International Breads

GERMAN PUMPERNICKEL BREAD

3 pkg. active dry yeast
1¾ c. warm water
½ c. dark molasses
2 T. vegetable oil
1 T. caraway seed
1 T. salt
2½ c. dark rye flour
1 c. whole-bran cereal
¼ c. cocoa
2-2½ c. all-purpose flour
cornmeal
margarine or butter, softened

Dissolve yeast in warm water in large bowl, stir in molasses, oil, caraway seed, salt, rye flour, bran cereal and cocoa. Beat until smooth. Stir in enough all-purpose flour to make dough easy to handle. Turn onto lightly floured surface. Cover 15 minutes, knead until smooth about 5 minutes. Place in greased bowl, turn greased side up. Cover, let rise until double about 1 hour. Grease pans or cookie sheets and sprinkle with cornmeal. Punch down dough and make 2 loafs. Brush tops lightly with margarine and let rise 50 minutes. Heat oven 375°. Bake 30-35 minutes. This is very heavy bread that goes very good with smoked pork chops and saurkraut or cabbage.

Carolyn Whitener—Ninnekah

HOSKA-HOUSKA (CHRISTMAS BREAD) CZECHOSLOVAKIA

½ lb. butter
1 c. sugar
¼ t. mace
8 c. flour
1 T. salt

Place flour, sugar, salt and mace in large mixing bowl. Work in butter.

2 c. milk, scalded and cooled
2 pkg. yeast, soaked in ½ c. warm water and 1 t. sugar
1 whole egg plus 2 egg yolks
1 c. white raisins
1 c. slivered almonds

Add milk, eggs, yeast mixture to flour mixture. Make soft dough, knead until smooth. Add almonds and raisins and work in. Let rise. When raised, cut into 9 pieces, (4 large, 3 smaller, 2 small). Roll pieces between hand and floured board into rope. Braid first 4 and place in greased pan (13 x 9 inch). Braid next 3 and place on top of first four. Twist last 2 and place on top of three. Be sure to have all ropes same size or loaf will be lop-sided. Stack evenly and you may secure with toothpicks. Brush with glaze. Let rise, brush again with glaze. Sprinkle with poppy seeds. Bake one hour at 350°. Make glaze with egg whites and a small amount of water.

Gerry Newton—Alex

KOLACHES (CZECHOSLOVAKIA)

Measure in a bowl, ½ c. warm water. Stir to dissolve 2 pkg. active dry yeast. Stir in:

1½ c. lukewarm milk
1 c. sugar
2 t. salt
3 eggs, slightly beaten
1 c. butter
1 T. vanilla
7 to 7½ c. sifted flour

Mix with spoon until smooth, add enough of the flour to handle easily, mix with hand. Turn on lightly floured board, knead until smooth and elastic, about five minutes. Divide for desired rolls, shape, let rise and fill. Bake at 350° for 15-20 minutes. *In forming the rolls, shape into small bun size, place on greased cookie sheet, make a dent in center and fill with your favorite fillings, prunes, poppyseed or cottage cheese with raisins. Do not crowd together on pan to bake.

FILLINGS FOR KOLACHES

Prune Filling:

Cook 1 lb. prunes, when cooled, put prunes thru food chopper, then add 1 T. vanilla, 1 cube of melted butter, ¾ c. sugar, 2 T. cinnamon, 1 c. of either walnuts or almonds, chopped finely. Fill Kolaches, let rise and bake.

Cottage Cheese Filling:

2 c. well drained cottage cheese
¾ c. sugar
1 c. raisins
¼ t. cinnamon
2 eggs, slightly beaten
1 t. vanilla
⅛ t. salt

Mix well, add enough cream to make mixture like jam. Fill the Kolaches, let rise and bake.

Apricot Filling:

Mix 1 c. snipped dried apricots and enough water to come 1 inch above apricots. Cook slowly for 15-20 minutes, drain. Stir in ¼ c. sugar, 1 T. butter, and ¼ t. ground nutmeg. Fill Kolaches, let rise and bake.

Gerry L. Newton—Alex

SCONES (SCOTLAND)

3 c. sifted flour
3 t. baking powder
½ c. sugar
1 t. salt
¾ c. shortening
1 c. buttermilk

Sift flour, baking powder, sugar and salt together. Cut in shortening. Add buttermilk and mix to a dough. Roll dough out ½ inch thick and cut into rounds with a 2½ inch cookie cutter. Cook on a well greased moderately hot griddle for 4-5 minutes—they should be nicely browned. Turn over and cook the other side likewise. They should rise to double. If you prefer, you may bake them in a 450° oven for 15 minutes. Serve still warm from cooking. Split and generously butter, this will make 18 scones.

Pamela Williams—Ninnekah

Desserts

MADURO EN GLORIA (NICARAGUA) HEAVENLY BANANAS

4 T. butter
6 firm bananas
¼ lb. cream cheese
4 T. sugar
1 t. cinnamon
1 c. heavy cream

Melt the butter in a skillet. Peel the bananas and slice lengthwise. Brown quickly in the butter over high heat. Place half of the banana slices on the bottom of a buttered dish. Cream the cream cheese until very soft and add the sugar and the cinnamon, beating until light and smooth. Spread half of the mixture on the bananas. Place the remaining banana slices on the top, then spread with the remainder of the cream cheese mixture. Pour the cream over the top. Bake in a 375° oven for 20 minutes or until almost all the cream is absorbed and the top is lightly browned. Do not allow all the cream to be absorbed or the bananas will be too dry. Serve hot. If desired, some whipping cream may be served with the bananas.

Pamela Williams—Ninnekah

ELEGANTE BREAD PUDDING (PUERTO RICO)

9 slices of stale bread
4 c. hot milk
4 eggs, beaten
1 c. sugar
1 t. cinnamon
4 T. butter
¼ t. salt
1 c. raisins
3 T. flour

Remove the crust and cut in cubes and soak in hot milk for 5-10 minutes. Mix well and strain. Dredge the raisins with flour and add to the bread mixture. Discard the excess milk if there is any. Add the rest of the ingredients.

Pour in a buttered or caramel lined baking dish and bake in a moderate 350° oven for 40-50 minutes.

When bread pudding is almost done, cover with a cup of diced fruit. Beat 4 egg whites until foamy, add 6 T. sugar and ¼ t. cream of tartar. Spread meringue over fruits and place in oven again.

Remove from oven when meringue is firm. Serve warm or cold. Serves 12-16.

Pamela Williams—Ninnekah

SASHER'S CHOCOLATE CAKE SASHER TORTE (AUSTRIA)

5 oz. sweet chocolate
1 T. water
¾ c. butter
6 egg yolks, beaten
1 c. powdered sugar
6 egg whites
1¼ c. sifted cake flour

Break the chocolate into small pieces and place in the top of a double boiler with the T. of water. Cook over hot water until the chocolate melts. Add the butter and stir until melted. Add the beaten egg yolks, beating constantly. Add the sugar and beat steadily until mixed well. Cool for 10 minutes. Beat the egg whites until they are stiff but not dry. Fold in the chocolate mixture and the flour alternately, thoroughly but gently. Preheat the oven to 325°. Butter an 8 inch pan and dust with flour. Pour the mixture in and bake for 30 minutes, or until a cake tester comes out clean. Remove from the pan and allow to cool. Now prepare:

⅓ c. apricot jam
3 oz. unsweetened chocolate
¾ c. powdered sugar
2 T. hot water
1 egg
1 egg yolk
5 T. butter

Put the jam in a cup and place it in hot water. Stir until melted. Spread on the top of the cake and allow to set, about 20 minutes. Melt the chocolate over hot water. Remove from heat, add the sugar and the egg and water and blend. Add the

(Continued Next Page)

egg yolk and continue to beat. Add the butter, a T. at a time, beating steadily. Spread on the top of the cake. Cool. Cut into oblong pieces to serve. This will make 12 (2x4) pieces.

Pamela Williams—Ninnekah

RUM CAKE
BALO DI ROM (CURACAO)

1 c. butter
1½ c. sugar
6 eggs
¾ c. lemon juice
¼ c. grated lemon peel
1½ c. flour
1 c. cornmeal
2 t. baking powder
¼ c. rum

Cream the butter until soft, and gradually add the sugar, beating after each addition. Blend in the lemon juice and the lemon peel. Sift together in the flour, cornmeal, and the baking powder and add to the batter; mix well. Stir in the rum. Pour batter into a greased 9x13x2 cake pan. Bake for 1 hour at 350°. This will serve 14.

Pamela Williams—Ninnekah

CARAMEL CUSTARD
LECHE FLAN (PHILIPPINES

1 can evaporated milk
3 eggs
¾ c. sugar
1 t. lemon rind (or lime)
1 t. lemon juice (or lime)
½ c. brown sugar plus water for syrup (lining custard cups)

Scald milk in double boiler. In a bowl, beat eggs with sugar and flavoring. Pour hot milk into egg mixture, stirring while pouring. Pour into custard cups or baking pan and place in pan with hot water and bake for 45 min. at 300°. Invert on plate when cool.

CREAM CANDIES
NIDEL-ZELTLE (SWITZERLAND)

Almost all Swiss housewives' careers start with this recipe; it is probably the first that little Swiss girls and boys are allowed to try and are always eager to repeat.

1 lb. sugar
½ pt. cream
2 T. butter

All ingredients are heated together in a saucepan and boiled, constantly stirring until a mass becomes thick and loosens from the sides of the pan. Pour onto a well-greased baking tin, smooth with a wet knife if necessary, so that the mass is not thicker than ½ inch, and let it cool down a little. Before it becomes hard, cut into small squares with a knife which you frequently dip into hot water.

Pamela Williams—Ninnekah

FINNISH BREAD COOKIES

1½ c. butter (no substitute)
½ c. sugar
4 c. flour
1 c. ground almonds
1 c. sugar
sweet cream

Mix butter, sugar and flour. Take a little at a time and roll into small bread sticks. Cut in about 1 inch strips, dip in sweet cream and then press into sugar and almonds. Bake until brown at 300°.

Mabel Phariss—Happy Home

EASTERN EUROPEAN (JEWISH)
NOODLE PUDDING

Cook one pkg. of wide noodles in salted water. Melt ⅛ lb. oleo or butter—reserve half. Beat 3 whole eggs, add melted margarine, ½ c. raisins, 1 c. sugar, 1 T. cinnamon, 1 t. vanilla, and ½ carton of cottage cheese. Mix all together with the noodles, add 2 or 3 T. sour cream. Layer in buttered pan with 2 slices cooking apples, melted butter and some cinnamon and sugar on top. Bake at 375°F. for one hour. Serve in squares.

Nellie Snow—Slaton

MARION'S PAVLOVA (AUSTRALIA)

Set oven - 350° (electric)
4 egg whites
4 T. cold water
pinch salt

Beat until very stiff then add 3 heaping t. corn starch and beat well. Add 1¾ c. sugar while beating (gradually) and beat well.

Stir in:

1 t. vanilla
1 t. vinegar

Line 8" round cake tin, bottom and sides with waxed paper. Turn oven off when pavlova is put in. Leave 1¾ hours. If using a gas oven, cook for 2½ hours on very low.

To remove from tin: Run a knife around pavlova between the paper and tin. A spring-form tin is the easist to use. Turn upside down onto a flat plate and remove paper.

Spread top and sides with whipped cream and decorate with strawberries or other fruit.

Carolyn Whitener—Ninnekah

MARION'S RASPBERRY ANGEL PARTY DESSERT (CANADA)

1 6-oz. pkg. raspberry jello
2 c. boiling water
1 15-oz. pkg. frozen raspberries in syrup (thawed)
1 medium angel food cake
½ pt. whipping cream

In medium bowl dissolve jello in boiling water. Reserve 8-10 raspberries, then add thawed raspberries plus juice to jello and mix well.

Cut angel cake into 1½" cubes. Whip cream until stiff.

Lightly oil an 8 cup pyrex bowl. Pour in ¾ c. of liquid jello mixture to cover bottom. Pack half of cake cubes on top of liquid. Pour enough liquid over cubes to color cake red. Press cake down with back of spoon to absorb the liquid.

Spread cake layer with ¾ of whipped cream. Pour a little liquid over cream, pack remaining cake cubes and gradually add the remaining liquid. Press down again with back of spoon.

Chill in refrigerator until jello sets, at least 4 hours. Run a hot knife around sides and unmold onto serving plate.

Decorate top with remaining cream and raspberries.

Note: You can use strawberry jello and frozen strawberries.

Carolyn Whitener—Ninnekah

DANISH RICE PUDDING

½ c. sugar
½ c. water
2 envelopes unflavored gelatin
½ t. salt
2 c. milk
1½ c. cooked rice
2 t. vanilla
1 c. chilled whipping cream
raspberry-currant sauce

Heat sugar, water, gelatin and salt in 2-qt. saucepan, stirring constantly, until gelatin is dissolved, about 1 minute. Stir in milk, rice, and vanilla. Place saucepan in a bowl of iced water, stirring occasionally, until mixture mounds slightly when dropped from a spoon, about 15 minutes.

Beat whipping cream in chilled bowl until stiff. Fold whipped cream into rice mixture. Pour into ungreased 1½ qt. mold. Cover and refrigerate until firm, about 3 hrs. Unmold and serve with raspberry-currant sauce.

Carolyn Whitener—Ninnekah

MARION'S SHORTBREAD SQUARES (AUSTRALIA)

Cream together:
4 oz. margarine
4 oz. sugar (good ½ cup)
Add:
8 oz. flour

Add a little more flour if needed, or a little milk if mixture is too stiff to work. From into roll and cut into slices. Put on ungreased baking sheet and press each square with a fork. Bake in moderate oven until lightly browned.

Carolyn Whitener—Ninnekah

TORTA DI RICOTTA (ITALY)

1½ lb. ricotta cheese
¼ lb. roasted almonds
4 eggs
⅓ c. sugar
1 t. vanilla
1 10-inch shell, and strips of dough for lattice top
2 t. powdered sugar

Rub the ricotta through a fine sieve and combine it with the almonds. Beat the eggs with the sugar until the mixture is foamy, and stir in the vanilla. Add the egg mixture to the cheese and beat until it is blended well. Turn the filling into the prepared pie shell and place the lattice strips over the top, pinching the edges together firmly. Bake the cheesecake in a moderate oven, 350° for 45 minutes, or until the filling is firm and the crust is done. At serving time, sprinkle with the sugar. This recipe will serve 10.

Pamela Williams—Ninnekah

MARION'S FRANGIPANI PIE (AUSTRALIA)

Pineapple layer:
1 20-oz. can crushed pineapple
¼ c. corn starch mixed with
¼ c. water
2 eggs, separated
Coconut cream layer:
1½ c. milk
¾ c. sugar
¼ c. corn starch mixed with
¼ c. water
1 c. coconut
1 T. butter
1 t. vanilla
1 cooked 8" pastry shell

Bring crushed pineapple to boil. Add egg yolks to blended corn starch and stir into pineapple, cooking until thick. Set aside. For coconut cream layer, heat milk, sugar and pinch salt in saucepan over low heat

(Continued Next Page)

until sugar dissolves. Add blended cornstarch and stir until thick. Remove from heat and add coconut, butter and vanilla. Spoon half coconut cream mixture into pie shell. Add pineapple then remaining cream.

Top with merangue (using the 2 egg whites and 4 T. sugar) and bake in a moderate oven, 350° 12-15 minutes.

Carolyn Whitener—Ninnikah

Meats

AFRICAN JOLLOF-RICE (NIGERIA)

- 1 3 lb. broiler-fryer chicken, cut up
- 2 T. peanut oil or cooking oil
- 1 med. onion, chopped
- 1 16-oz. can tomatoes, cut up
- 1¼ c. chicken broth
- 1 bay leaf
- ½ t. ground ginger, ground cinnamon, or dried thyme, crushed
- ½ t. salt
- ¼ t. ground red pepper
- 1 c. long grain rice
- 1 T. snipped parsley

In a large skillet, brown chicken pieces on both sides in hot oil about 15 minutes, remove from skillet. Set chicken aside, reserving drippings. Add the onion to drippings; cook until tender but not brown. Drain off fat. Return chicken to skillet. Combine undrained tomatoes, chicken broth, bay leaf, ginger, cinnamon, or thyme, salt, and ground red pepper. Pour over chicken. Do not stir. Bring to boil, reduce heat. Cover, simmer for 30 minutes more or until rice is tender. Remove bay leaf. Sprinkle with snipped parsley. Makes 6 servings.

Jessie Compton—Freeman

ARROZ CON POLLO (PUERTO RICO) (CHICKEN AND RICE)

- 2 lb. cut-up chicken fryer
- 2 c. long grain rice
- ½ lb. onion
- ½ lb. fresh tomatoes
- 3 T. bacon lard
- salt and black pepper
- 4 segments garlic, macerated
- green olives
- pimento strips
- 1 small can baby sweet green peas
- parsley
- green pepper

In a bowl, combine salt, black pepper, garlic and chicken. Let stand for one hour. Fry onions in bacon lard until brown. Add tomatoes and green pepper. Add chicken. Cook until almost tender. In separate frying pan, fry rice until slightly brown in small amount of lard. Add rice to chicken mixture. Add water if necessary to cook rice. Cook with low heat. When done, garnish with green olives, parsley, and pimento strips. Serves 6.

Nellie Snow—Slaton

HONDURAS BEEF STEAK

1½ inch thick round steak, pounded tissue paper thin, may be left whole or cut into individual servings.

In a medium bowl, place medium onion slices, one sliced green pepper, and one sliced tomato, Add ⅓ c. white vinegar and salt and pepper to taste. Place meat in this mixture and marinate, turning occasionally for several hours, or better still, over night.

When ready to cook, heat a cast iron frying pan. Add 1 t. oil and fry meat which has been well drained until brown on both sides. Remove meat, place marinade mixture into the pan and cook on a medium flame for 20 minutes. Add a little water if necessary. Then add browned meat, let heat up and serve on Spanich rice.

Nellie Snow—Slaton

BEANS AND WEINERS ORIENTAL

- ⅓ c. green onions, chopped
- ¼ c. onions, chopped
- 1 20-oz. can pineapple chunks
- juice off the pineapple
- 1 pack weiners, cut into chunks
- 2 T. vinegar
- 1 T. soy sauce
- ⅓ c. catsup
- ⅓ c. brown sugar
- 1 31-oz. pork and beans

Saute the peppers and the onions in butter. Add the drained pineapple and weiners. Simmer for 5 minutes. Then add the pineapple juice, vinegar, soy sauce, catsup and the brown sugar. Heat until bubbly. Pour in the pork and beans into a large baking dish and add the pineapple mixture. Stir to blend and bake in a 350° oven for 30 minutes. Serve with Chinese noodles. Serves 5.

Leona Shoemake—Lucile

SCALDED MILK

Add a bit of sugar (without stirring) to milk to prevent it from scorching. Rinse the pan in cold water before scalding milk, and it will be much easier to clean.

BICKLESTEINER (GERMAN STEW)

1½ lb. shank or soup meat
½ t. pepper
1 t. Kitchen Bouquet
6 med. potatoes, pared and quartered
6 med. carrots, quartered
1 head of cabbage, quartered
1 t. salt
1½ c. water
½ bay leaf
1 t. carraway

Simmer meat in water (add all ingredients except carraway and vegetables) for about 2 hours. Add vegetables in layers; first carrots, then cabbage, then potatoes. Sprinkle carraway and additional salt and pepper on top. Simmer until vegetables are tender. Stir and serve. Serves 6.

Betty Eubank—Blue Bonnet

CHICKEN HAWAII

1 large fryer, baked, skinned and diced
1 large green pepper, diced
1 can water chestnuts, diced
1 can sliced mushrooms
½ c. green onion stems diced
2 T. vegetable oil
2 cans cream of chicken soup
1 13-oz. can chunk pineapple in natural juice
2 T. soy sauce
2 c. brown rice

In large saucepan, bring to simmer, oil, onion stems, and green pepper. Cook until tender. Add all other ingredients, except rice. Cook rice as directed on pkg. Put the rice in a greased large flat serving dish. Sprinkle with cheese, bake at 350° for 20 minutes. Makes a bunch. A bowl of nuts, almond slivers or cashews are delicious to eat with chicken Hawaii.

Vera Collins—Ninnekah

HONG KONG CHICKEN CASSEROLE

⅔ c. long grain rice
1⅓ c. water
½ c. chopped onion
2 T. cooking oil
1 10¾-oz. can condensed cream of chicken soup
¼ c. soy sauce
1 t. sugar
3 c. cubed cooked chicken or turkey
2 c. cubed zucchini
1 16-oz. can fancy mixed Chinese vegetables, drained
1 c. thinly sliced carrots, cooked
½ t. ground ginger
½ t. dry mustard
soy sauce

Cook rice in the 1⅓ c. unsalted water according to pkg. directions; drain rice. In large saucepan cook onion in oil until crisp-tender. Add condensed soup, ¼ c. soy sauce and sugar. Bring mixture to boiling. Stir in chicken, zucchini, cooked rice, Chinese vegetables, carrots, ginger, and dry mustard. Cool quickly. Turn mixture into a 2 qt. freezer-to-oven baking dish. Cover tightly, seal, label and freeze. To serve, bake frozen casserole, covered at 400°F. for 1 hour. Uncover; stir casserole and bake 30 minutes longer. Pass additional soy sauce. Makes 6 servings.

Myra Graves—Slaton

SOUTH SEA ISLAND (OCEANIA) CHICKEN TAHATI

3 split chicken breasts
½ c. shortening
1 large can concentrated orange juice (undiluted)
¼ c. butter
1 T. ginger
1 T. soy sauce
6 c. cooked rice
1 avocado, sliced
1 t. lime juice
toasted, slivered almonds

Saute chicken in hot fat; place single layer in baking dish. In separate pan, heat orange juice, butter, ginger and soy sauce. Stir until blended and add a few drops of orange vegetable coloring. Brush on chicken and baste. Bake in 350° oven for 35-40 minutes. Arrange on rice mixed with nuts, and garnish with sliced avocado that has been marinated in lime juice. Sprinkle top with nuts.

Nellie Snow—Slaton

CHILI RELLENO CASSEROLE

3 7-oz. cans green chili
1 lb. cheddar cheese
1 lb. jack cheese
1 lrg. can evaporated milk
4 eggs
3 T. flour
2 small cans tomato sauce (chili salsa)

Remove seeds from chili and flatten half of them on the bottom of a greased 13 x 9 casserole; cover with slices of cheddar cheese. Put in rest of chili, then jack cheese. Beat egg whites and yokes separately. To the yolks, add milk, flour, salt and pepper. Fold in beaten whites and pour mixture over chilis and cheese. Bake uncovered at 325° for 1 hr. Remove cover, pour on tomato sauce and bake uncovered for ½ hr. more. Serve about 6.

Jessie Compton—Freeman

MARION'S EGG AND BACON PIE (AUSTRALIA)

1 unbaked pie crust - 9"
5 eggs
5 slices of bacon or ham (chopped)
small amount of grated onion
salt and pepper

Sprinkle onion on bottom of pie crust. Break eggs into crust, add bacon. Salt and pepper to taste. With a fork gently break egg yolks so that when pie is cooked it will come out looking yellow and white all through. Bake in hot oven - 400° for approx. 30 minutes or until eggs are firm. Can be served hot or cold with ketchup, salad or sauteed mushrooms.

Carolyn Whitener—Ninnekah

EGG DROP SOUP

1 qt. rich chicken broth
¼ c. corn starch
salt to taste
1 egg, thoroughly beaten
2 T. chopped green onions, tops too
fresh ground pepper

Add corn starch to ¼ c. broth and blend it. Bring the rest of broth to boil. Add salt and corn starch; when it has thickened, cool 1 minute off of heat. Slowly start adding egg in a thin stream stirring constantly in a circular way so they egg forms thin shreds in the hot broth. Add onions to the top and sometimes I add ¼ c. warm fresh (frozen) green peas and serve in bowls. A couple drops of soy sauce picks this up.

Carolyn Whitener—Ninnekah

MARION'S SAVOURY EGG BAKE (NEW ZEALAND)

Melt 2 t. butter in a frying pan. Add 2 medium chopped onions and 2 slices chopped bacon. Fry for 3 minutes then add 2 t. vinegar.

Grease 4 individual ovenproof dishes and place a slice of bread in the bottom of each. Spread a quarter of the cooked mixture onto each bread slice. Break an egg onto each and season with salt and pepper.

Topping:
Mix together:
1½ c. crushed corn flakes
1 c. grated cheese
2 T. melted butter
½ t. Worcestershire sauce

Spread topping over eggs and sprinkle lightly with paprika. Bake at 350° (180°C) for 10-15 minutes or until the eggs are firm.

Carolyn Whitener—Ninnekah

BEAN ENCHILADAS

1½ lb. ground meat
1 can tomato soup
1 can Mexican style beans (pinto beans with chili gravy)
2 T. Louisiana hot sauce
salt (as desired)
1 med. onion, chopped (optional)
10-12 corn tortillas
8 oz. (approx.) grated cheddar cheese

Brown meat; add onion if desired. Drain off grease. Add salt to taste. Add beans and soup. Rinse each can with ⅓ can water and add. Add hot sauce. Simmer until mixture begins to thicken. Dip tortillas in hot mixture. Lay tortilla in baking dish. Spoon mix onto half. Fold over and cover with mix. Cover with grated cheese. Bake at 350° until cheese melts. Serves 6.

Nona Sue Sheerer—Rural Neighbors

GREEN CHILI ENCHILADAS

1½ lb. ground meat
1 can cream of mushroom soup
1 can cream of chicken soup
1 can chopped green chilis
1 can enchilada sauce (I use mild)
12 corn tortillas
8 oz. (approx.) grated cheddar cheese

Brown meat; drain off grease. Salt to taste. Add soups; rinse soup cans with ⅓ can water each and add green chilis and enchilada sauce. Simmer until mixture begins to thicken. Dip each tortilla in hot mixture. Lay in baking dish. Spoon mixture onto half; fold over and cover with mix. Cover with grated cheese. Bake at 350°F. until cheese melts. Serves 6-8.

Nona Sue Sheerer—Rural Neighbors

HUNGARIAN GOULASH

4 slice bacon
2 onions, chopped
1 lb. hamburger meat
2 cans tomato sauce
1 small can mushrooms
1 green pepper, chopped
1 pkg. curled noodles
parmesan cheese

Brown bacon in skillet and remove. Saute onion in bacon fat; then add hamburger meat and brown lightly. Combine the following for sauce and simmer 20 minutes; tomato sauce, green pepper, and mushrooms. Cook noodles and drain. In a greased baking dish, make layers of noodles, meat and noodles; then pour sauce over all and top with cheese and the crisp fried bacon. Bake 20-30 minutes in 375° oven until bubbly.

Mabel Phariss—Happy Home

HUNGARIAN GOULASH
GULYAS' (HUNGARY)

6 T. butter
5 onions, chopped
2 T. Hungarian paprika
2 t. salt
½ t. pepper
3 lb. beef
1 can tomato sauce
1 clove garlic, minced
½ c. sour cream

Melt 4 T. butter in a heavy saucepan. Add the onions and saute' for 15 minutes, stirring frequently. Remove the onions and set them aside. Combine the paprika, salt and the pepper. Cut the meat into 2 inch cube and roll in the mixture. Melt the remaining butter in the saucepan. Add the meat and brown well on all sides. Returning the onions to the saucepan and add the tomato sauce and the garlic and stir. Cover and cook over low heat for 3 hours, stirring occasionally, add the sour cream and stir. Heat but do not allow the mixture to boil. Serve hot with seasoned bread.

Pamela Williams—Ninnekah

QUICK LASAGNE

1½ lb. ground beef
1 small onion, chopped
1 small jar sliced mushrooms
1 32-oz. jar spaghetti sauce
2 c. cottage cheese
1½ c. mozzerella cheese
½ c. parmesan cheese
1 16-oz. box lasagne noodles, cooked and drained
½ c. mozzerella cheese
¼ c. parmesan cheese

Brown ground beef and onion in large skillet. Add mushrooms and spaghetti sauce and simmer 15 minutes. Begin cooking lasagne noodles. While noodles are cooking, mix cottage cheese, mozzerella, and parmesan cheese in small bowl. Drain noodles. When cool enough to handle, layer with sauce and cheese in 13x9x2 pan, ending with sauce and reserved mozzerella and parmesan cheese. Bake at 300 for 50-60 minutes, or until heated through and bubbly.

Susan Murray—Extension 4-H Agent

MANICOTTI
CANNELLONI (ITALY)

2 c. sifted flour
1 T. butter
3 eggs
salt
1 lb. ricotta cheese
2 c. tomato sauce
1 T. chopped parsley
½ c. grated parmesan cheese

Combine flour, butter, eggs and salt; gradually add ¼ c. of lukewarm water and mix to form a rather soft dough. Knead the dough until it is smooth and roll it on a floured board until it is thin. Cut the dough into rectangles (4x6) inches. Place 1½ T. ricotta in the center of each rectangle, and roll up the dough. Moisten the edges of the dough and press them firmly together to prevent the cheese from falling out. Simmer the cannelloni for 10 minutes in a large amount of boiling water, and remove them carefully with a slotted spoon. Place the cannelloni in a large casserole, cover with tomato sauce, and sprinkle with parsley. Bake the cannelloni in a hot oven 400° for 15 minutes. Serve with grated cheese. Serves 4.

Pamela Williams—Ninnekah

PIZZA FROM SCRATCH

Crust:
2 pkg. yeast
2 c. warm water
2 t. sugar
2 t. salt
4 T. oil
5 c. flour

Mix together and pat down into a large pan or cookie sheet.

Sauce:
1 c. onions, chopped
2 8-oz. cans tomato sauce
½ t. salt
¼ t. instant garlic
¼ t. pepper

Mix together and pour on top of the crust.

½ c. parmesan cheese
4 t. oregano
2 c. sliced pepperoni
4 c. mozzarello cheese

Bake 20-25 minutes at 425°.

Irma Ragsdale—Friendly Mound

PIZZA - NEW YORK THICK CRUST

Crust:
1 pkg. dry yeast
¼ c. olive oil
1 t. salt
1 c. warm water
2 eggs
4-5 c. flour

Mix yeast and water well, add salt, oil and 2 beaten eggs. Mix flour in mixture, work smooth. Put in a greased bowl, rub a little on top of dough, cover and let rise

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to double. Punch down and roll out on surface. Put in pans, cover and let rise a little. Sauce:

½ t. crushed red pepper
3 T. olive oil
2 lg. cloves of garlic
1 sm. can of tomatoes
1 t. salt
1 t. oregano
4 c. grated mozarello cheese

Put all in blender and blend 1 minute, pour sauce on crust, add meat (hamburger, ham, sausage, bacon or pepperoni). Next, top with the vegetables you want, sliced thin bell pepper, onion, mushrooms, olives and top with cheese. (Save a little cheese to top as soon as you take it out.) Bake about 20 minutes at 400°. These freeze well and you can make small for snacks.

Carolyn Whitener—Ninnekah

QUICHE LORRAINE (FRANCE)

1 lb. bacon strips
¼ lb. grated cheese
3 eggs
2 c. milk
1 t. salt
black pepper to taste
cayenne pepper to taste

Crumble bacon, put grated cheese in an unbaked pie shell with bacon.

Beat eggs slightly. Add milk, salt, black pepper, and cayenne pepper. Pour over bacon and cheese. Bake at 400°F. from 35-45 minutes.

Nellie Snow—Slaton

RAVIOLI

½ lb. shell macaroni
1 pkg. chopped, frozen spinach
¾ c. spinach water
1 med. onion, diced
2 buds of garlic
2 T. shortening
½-1 lb. ground beef
1 6-oz. can tomato paste
1 8-oz. can tomato sauce
⅓ t. oregano
⅓ t. basil
½ t. rosemary
salt & pepper, to taste
2 eggs, well beaten
½ c. bread crumbs
1 c. grated cheddar cheese
½ c. salad oil
1 can mushroom soup

Cook macaroni. Cook spinach, saving water. Saute onion and one bud of garlic in melted shortening. Add meat and cook until well browned. Add spinach water, tomato paste, tomato sauce, herbs, salt, pepper. Simmer 15-20 min. Mix cooked spinach, eggs, bread crumbs, cheese, remaining garlic (chopped), and oil; add additional salt. Place layers of macaroni, spinach and meat in a 9 x 13 inch casserole. Cool. When cooled, put Saran Wrap over top of dish and store in refrigerator for 24 hours. Before heating, pour undiluted mushroom soup over top. Bake at 350° for 30-40 min. Serve hot! Yields: 10 servings.

Jessie Compton—Freeman

SAUERBRATEN (GERMANY)

1½-2 lb. beef
1 med. onion
salt
black pepper
whole cloves
bay leaves
½ pt. vinegar
1 qt. water
2 oz. butter or margarine
½ pt. water

Combine meat and sliced onions in a bowl with spices. Cover with diluted vinegar (½ pt. vinegar and 1 qt. water). Store bowl in a cool place for 4 or 6 days turning the meat daily. When ready to cook, melt butter in a frying pan. Fry drained meat until all sides are brown. Salt meat and add ½ pt. water and cover pan and cook on low heat. Turn meat once in a while and add more water if necessary. Make a thickened gravy with flour and serve.

Nellie Snow—Slaton

SPANISH SWISS STEAK

1 t. salt
½ c. flour
2 T. shortening
½ c. green chilies, chopped
2 c. canned tomatoes
¼ t. pepper
2½ lb. Swiss steak
⅓ c. onion, chopped

Add salt, pepper to flour and pound into meat. Brown in hot shortening in skillet. Add tomatoes, onions and green chilies. Cover tightly and bake at 350° for 2½ hours. 6 servings.

Betty Eubank—Blue Bonnett

ASIAN SWEET AND SOUR MEATBALLS

1 T. shortening
1½ lb. ground beef; optional use fried ground pork
⅔ c. cracker crumbs
⅓ c. chopped or minced onion
1 egg
1½ t. salt
¼ t. ginger (optional)
¼ c. milk

Shape mixture into balls. Melt shortening. Brown and cook meatballs. Remove meatballs, drain off fat, keep warm.

Sauce:

2 T. cornstarch
½ c. brown sugar, packed
1 13½-oz. can pineapple chunks, drained (reserve syrup)
⅓ c. cider vinegar
1 T. soy sauce
⅓ c. chopped green pepper
⅓ c. large cut onion

Mix cornstarch and sugar, stir in reserved pineapple syrup, vinegar, and soy sauce. When smooth, pour into skillet. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add meat, pineapple chunks, onions, and peppers.

Jessie Compton—Freeman

SWEET-SOUR PORK CASSEROLE

1½ lb. lean pork, cut into bite-size pieces
3 T. vegetable oil
1 med. onion, chopped
1 green pepper, chopped
1 rib celery, chopped
1 clove garlic, minced
salt & pepper

Saute' onion, pepper and celery in oil for a few minutes. Remove from pan and set aside to use in sauce. In same pan, brown pork seasoning with garlic, salt and pepper. Prepare sauce and pour over pork. Cover and simmer for 45 minutes or until tender and well done. Serve with rice. Serves 4-6.

SAUCE FOR SWEET-SOUR PORK

¾ c. sugar
¼ c. vinegar
1 T. soy sauce
1 T. lemon juice
1 T. ketchup
1 T. cornstarch
¼ c. chicken broth

Combine sugar, vinegar, soy sauce, lemon juice and ketchup. Mix well. Dissolve cornstarch in chicken broth; stirring until mixture thickens and clears. Add onions, pepper, celery and ketchup mixture.

Margery Burchfield—Blue Bonnet

SWEET AND SOUR PORK

2 eggs, well beaten
6 T. flour
2 T. milk
1 t. salt
1½ c. boneless pork, cubed
3 c. shortening
¼ c. brown sugar, packed
2 T. cornstarch
1 8-oz. can tomato sauce
¼ c. cider vinegar
¼ c. light corn syrup
1 20-oz. can pineapple chunks, drained save ½ c. juice
¼ t. garlic powder
⅛ t. pepper
1 green pepper, cut in 1 inch squares
½ c. onion strips

Mix eggs, flour, milk and salt until smooth. Add pork cubes. Stir well. Heat shortening. Transfer pork to hot shortening allowing excess batter to drain off. Fry pork until crisp and tender. Drain well. Combine brown sugar, tomato sauce, vinegar, syrup, pineapple juice, garlic powder and pepper. Cook over medium heat until thick; stirring after reducing heat. Add green pepper, onion and cooked pork. Serve over minute rice.

Allene Rutledge—Slaton

SWEET AND SOUR PORK

1½ lb. leftover pork, sliced or cubed
½ c. water
3 T. vinegar
¼ c. brown sugar
2 T. corn starch
½ t. salt
1 20-oz. can pineapple chunks
1 medium green pepper, diced
1 medium onion, diced

Brown meat in hot fat. Combine water, vinegar, sugar, cornstarch, salt, 1 c. pineapple juice drained from chunks. Cook in saucepan until clear and slightly thickened. Add onion, and green pepper and cook until pepper looses bright green color. Add meat. Cover; cook 25 minutes. Add pineapple chunks. Cook 5 minutes longer. Can be served over fried rice. Other meats could be substituted; chicken, beef,meat balls or ham. Serves 6.

Nellie Snow—Slaton

TEAPOT CLEANING

Fill the kettle with equal parts of water and vinegar, bring to a boil, and let it stand overnight to remove deposits of lime.

FESTIVE TAMALE PIE (MEXICO)

1 c. onion, chopped
1 c. or 1 small green pepper, chopped
1 T. fat
¾ lb. ground beef
2 8-oz. cans tomato sauce
1 12-oz. can whole kernel corn, drained
½-1 c. olives, chopped
1 clove garlic, minced (opt.)
1 T. sugar
1 t. salt
2-3 t. chili powder
dash of pepper
1½ c. American cheese, shredded

Cook onion and pepper in hot fat until tender. Add meat and brown. Add tomato sauce, corn, olives, cheese and garlic, sugar and seasonings. Simmer 20-25 minutes, or until thick. Add cheese and stir until melted. Pour into greased baking dish. Topping:

¾ c. yellow corn meal
½ t. salt
2 c. cold water
1 T. butter or margarine

Stir corn meal and salt into cold water. Cook and stir until thick; add butter. Spoon over meat mixture. Bake at 375° for 40 minutes. Note: If desired, topping may be spread in strips over mixture. 6 servings.

Myra Graves—Slaton

TOSTADA PIZZA

2 T. yellow cornmeal
½ c. water
2 c. biscuit mix
1 lb. ground beef
¾ c. water
3 T. chopped green chilies
1 1¼-oz. env. taco seasoning
1 15-oz. can refried beans
1 c. sharp cheese, shredded

Grease 12-inch pizza pan, sprinkle cornmeal on pan. Combine biscuit mix and ½ c. water, stir with fork. Place on floured board; knead 5 to 6 times. Roll into 14-inch circle and place on pan. Crimp edges. Brown meat, drain excess fat. Add ¾ c. water, chilies, and taco seasoning. Bring to boil. Reduce flame and simmer 15 minutes or until thick. Spread beans over crust, top with meat mixture. Bake in 450° oven 20 minutes. Top with grated cheese, return to oven until cheese melts. Serve with chopped lettuce, tomatoes, onions and taco sauce if desired.

Doris M. Schlecht—Ninnekah

Vegetables

MARION'S EGG AND ASPARAGUS AU GRATIN (AUSTRALIA)

1 lb. cooked asparagus or 1 small can
2 T. butter
2 T. flour, heaped
1 c. grated cheese
4 hardboiled eggs, sliced
½ c. soft breadcrumbs

Drain off asparagus and combine liquid with sufficient milk to make 1½ cups. Melt butter, blend in flour, salt and pepper. Add liquid and bring to boil, stirring constantly until thickened. Remove from heat, add cheese.

Place alternate layers of eggs, asparagus and sauce in greased Pyrex dish. Cover with crumbs and bake in moderate oven for ½ hour.

Carolyn Whitener—Ninnekah

AUSTRIAN CABBAGE

1 small head cabbage
2 T. butter
½ t. salt
1 t. paprika
1 t. minced onion
1 t. garlic
1 pt. sour cream

Shread cabbage and saute lightly in butter and add the salt and paprika, onion and garlic. Place in deep dish baking pan. Pour on sour cream and bake at 350° for 20 minutes. This will serve 4 servings.

Pamela Williams—Ninnekah

CUCUMBER SALAD (FINLAND)

Peel and slice cucmbers, salt. Make a solution of white vinegar, water, and a little sugar. Stir until dissolved. Salt and pepper to taste.

Wash salt from sliced cucumber, add vinegar solution and some chopped, fresh dill. Use as a salad with meat or fish.

Nellie Snow—Slaton

HOMMOS DIP

1 can garbanzo beans, undrained
¾ T. sesame butter
salt, pepper, red pepper, garlic powder
10 T. lemon juice

Blend all ingredients in blender. Use as a dip for fresh vegetables.

Carolyn Whitener—Ninnekah

PEROGIS (POLISH)
PER-O-GI

1 can hash
1 c. mashed potatoes
1 small onion

Mix the above ingredients together and set aside.

DOUGH FOR PEROGIS

3 eggs
1-3 c. flour
2 T. baking powder
pinch of salt

Beat eggs until fluffy, add salt and baking powder, then the flour until it is stiff enough to handle. Tear off pieces and roll out. Put meat mixture on dough and fold dough over and pinch edges with flour. Place in boiling water for 5 minutes. Remove and put in cold water. Drain. Place on platter, putting wax paper between each layer. Store in refrigerator. Fry in oil until brown.

Margery Burchfield—Blue Bonnet

PRETTY GREEK SALAD

1 can artichoke hearts, drained
3 fresh tomatoes
1 sweet white onion
1 sm. head cauliflower
1 sm. cucumber
1 bell pepper
½ c. pitted ripe olives
2 avocadoes

Marinate Mixture:

¼ c. white vinegar
¼ c. vegetable oil plus 1 T. olive oil
¾ c. water
1 t. Cavenders Greek Seasoning
1 large garlic, smashed
¼ t. chopped parsley

Peel and quarter tomatoes, chunk onion and cucumbers, cut pepper in strips. Break cauliflower into sm. pieces, put everything together except avocadoes in a small bowl. Mix marinated mixture together and pour over and chill 1 hour just before serving add the avocadoes you've pulled and sliced, arrange in glass bowl.

Carolyn Whitener—Ninnekah

SPRING ROLLS

½ lb. fresh bean sprouts or can ones
1 lb. fresh mushrooms, chopped
½ lb. ground pork
4 t. cornstarch
1 t. soy sauce
⅓ c. chopped, raw shrimp
1 t. cream sherry
2 T. corn oil
½ c. chopped fine cabbage
½ c. chicken broth
1 c. chopped green onions, tops too
1 beaten egg
corn oil to fry
20 sq. egg roll skins

Combine pork, 1 t. cornstarch and soy sauce, set aside. Combine shrimp, wine and cornstarch, set aside. Heat 2 T. oil and cook pork until it's done, add mushroom, cabbage and salt to taste. Add ½ chicken broth. Stir cornstarch and rest of chicken broth in together and add to mixture. Add shrimp, onions and cook 1 minute and add bean sprouts and cool.

Leave skins in sack and keep covered with a damp cloth. Take one at a time and lay shiny side down, one point to you. Spoon 2 level T. of mixture into lower part and fold and wrap and moisten flap with egg and seal.

Set aside and fry when all have been filled. Drain on paper towels. These freeze well. Serve with sauce.

Carolyn Whitener—Ninnekah

FRIED RICE

2 thin slices of ham that has been cut up
2 c. cold, cooked rice
3 T. corn oil
2 strips of fried bacon, cold and broken up
1 fried, firm cooked egg, cut up small
½ c. fresh or frozen green peas
3 cut up green onions, green part too
½ T. soy sauce
½ c. cut and clean shrimp (if you have some) If you use shrimp you need to stir fry before you start

Flake rice. Heat oil in pan, add ham and onion. Stir fry until hot, add rice, bacon, eggs, peas and shrimp if you use them. Stir, don't let stick, add soy sauce and salt to your taste.

Carolyn Whitener—Ninnekah

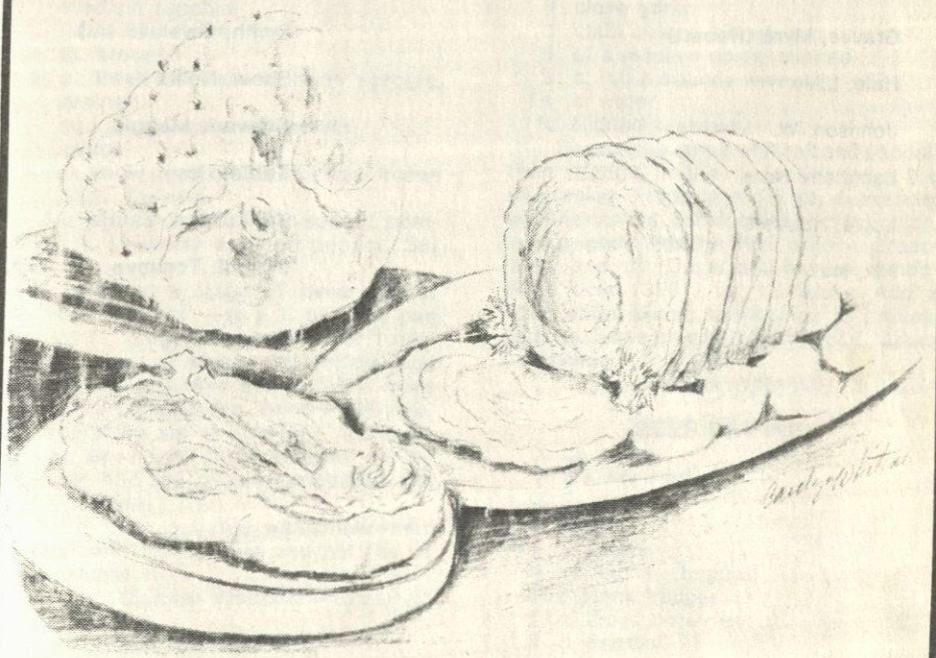
CHINESE STYLE FRIED RICE

1½ c. water
1⅓ c. minute rice
3 T. butter
1 egg, beaten
⅓ c. onion, chopped
2-3 T. soy sauce

Bring 1 c. water to a boil in a saucepan and stir in the rice. Remove from the heat. Cover and let stand for 5 minutes. Cook the egg in the butter until set. Add the onion and rice. Cook 5 minutes and combine the rest of the water and soy sauce. Stir into the rice. Serves 4.

Doris Belicek—Blue Bonnet

Meats



SLATON

The Slaton Club was organized September, 1931, in the home of Mrs. George Wells. The Home Demonstration Agent was Mrs. Nettie Coryell. Those present were: Mrs. Charley Burton, Mrs. W. A. Wright, Mrs. John Selmon, Mrs. Audley Burton and baby boy. Mrs. Coryell served as agent from August 1915-1942.

Present officers are: Mrs. Onnie Roy - President; Mrs. Myra Graves - Vice-President; Mrs. Maggie Stewart - Treasurer, and Mrs. Allene Rutledge - Secretary and Reporter. Mrs. Earnie Williams is a 50 year member.

MEMBERS

Brewer, Ruby

Byars, Alice

Cooper, Ila

Forbes, Ruth

Graves, Myra (Robert)

Hale, Lillie

Johnson, W.

Langham, Nora

Lowe, Hootie L.

Nix, Inez

Pendley, Lucille

Roy, Onnie

Rutledge, Allene

Scruggs, Cora (Karl)

Smith, Gwen (F. A.)

Snow, Nellie

Stewart, Maggie

Tabler, Icy

Williamson, Earnie

Wright, Tommye

Beef

STIR-FRY

beef, chicken and/or shrimp (one or all meats)

Have everything cleaned and cut up before you start. This moves fast.

- 1 lb. thin-sliced round or sirloin steak (no fat)
- ½ c. chicken, cooked
- 1½ c. chicken broth
- 1 lb. clean, raw shrimp, cut in 1-inch pieces
- cream sherry
- ¼ t. red pepper, crushed
- ½ c. vegetable or peanut oil
- 6 thin slices (size of nickel) fresh ginger root
- 3 cloves garlic, smashed
- soy sauce
- 1 lemon, cut in half
- 1 t. cornstarch
- fresh vegetables, sliced thin
- 1 c. green onions
- 2 small yellow squash
- 3 ribs celery
- 1 lb. mushrooms
- 1 medium zucchini
- ¼ head cauliflower
- ½ lb. broccoli
- 2 c. fresh or canned bean sprouts, drained
- 1 can sliced water chestnuts
- 1 carrot
- ¼ lb. snow peas or 1 6-oz. pkgs. frozen peas, thawed

Add beef to ⅓ c. soy sauce, cornstarch, 2 T. sherry and red pepper. Set aside.

This takes a large 2" deep pan or wok. Heat pan hot. Add 2 T. oil, coat pan and add ½ ginger and garlic. Stir 1 minute. Add drained steak and shrimp, and stir-fry 3 minutes; take out. Add 2 T. more oil, ½ ginger and garlic. Stir-fry 1 minute. Add vegetables; stir-fry 2 minutes. Add meat, chicken, broth and bean sprouts; stir-fry 2 minutes. Add salt, pepper, soy sauce and sherry to taste.

Serve over hot rice with chow mein noodles, with spring rolls and hot tea or hot Japanese saki.

Carolyn Whitener—Ninnekah

BEEF BURGUNDY

Marinade:

- 1½ c. burgundy wine
- ⅓ c. soy sauce
- 3 T. cider vinegar
- 1 T. lemon juice
- 1 T. catsup
- 1 T. Worcestershire sauce
- ⅛ t. celery seed
- 1 small onion, chopped

Combine and simmer in saucepan 5-10 minutes. Pour marinade over 3 lbs. cubed, round steak or roast, cubed, in large Pyrex dish. Cover and refrigerate 8 hours or overnight. When ready to cook, add:

- 2 carrots, sliced
- 1½ c. chopped mushrooms
- salt and pepper to taste
- 1 small bunch parsley (on top)
- 1 c. beef consumme
- 2 bay leaves

Cover and simmer in 350°F. oven for 3hours. Serve over rice.

Ruby Brewer—Slaton

BURGUNDY BEEF

- 1 lb. round steak, cut into long, thin strips
- salt
- pepper
- flour
- ¼ c. shortening
- 2 carrots, grated
- 1 clove garlic
- 1 stalk celery, sliced
- ½ of a medium onion, minced
- ½ c. red burgundy wine
- 1½ c. water
- ¼ t. dried rosemary

Season the strips with salt and pepper; then dredge in the flour. Brown in the shortening. Place in a 1½ qt. casserole; add the carrots, garlic, celery and the onion, mixing lightly. Add the wine, water and rosemary, and stir. Cover and bake in a moderate oven (350°) for 1½ hours. Add a little water during the baking to prevent dryness. Serve on a bed of fluffy rice. Makes 4 servings.

Pamela Williams—Ninnekah

BEEF POT PIE

- 1 qt. water
- 2 lbs. stew meat
- 2 T. ginger
- 1 t. salt
- 1½ c. celery
- ½ c. onions, chopped
- ¼ t. black pepper
- 2 c. diced potatoes
- 2 c. carrots
- ½ c. brown beans
- ½ c. whole kernel corn
- 1 can cheddar cheese soup
- ¼ c. water

Cook meat in water with next 5 in-

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gredients until meat falls apart, about 3 to 3½ hours. This will be of a soupy consistency. Cook potatoes and carrots just until crispy-done - about 15 minutes, in as little water as possible to keep from sticking.

Prepare pie crust to line a 13 x 9 x 2-in. pan and have enough for top crust.

Bake bottom crust for 5 minutes in a preheated oven and spread ½ the meat mixture in crust; layer the potatoes, carrots, beans and corn over this. Put the other half of the meat mixture over the potatoes and carrots mixture. Top with the top pie crust to let out steam. Bake at 450° for 30 minutes or until browned. This will serve 14 to 18 people.

Emily Biby—Norrose

BEEF STROGANOFF

2 lbs. round steak, cut in very thin slices
5 c. finely chopped onions
⅓ c. fat or salad oil
1 lb. sliced mushrooms
1 can condensed tomato soup
1 can tomato paste
1 c. sour cream
1 t. salt
⅛ t. pepper
1 t. Worcestershire sauce

Cook chopped onions 20 minutes in ⅓ c. fat or salad oil over low heat. Add steak and mushrooms to onions; cook until brown. Combine tomato soup, tomato paste, sour cream and seasonings; pour over steak mixture. Cover; simmer one hour. Serve on rice. Serves 6.

Serve with French fries and fresh string beans or peas.

Myra Graves—Slaton

CARUSO SPAGHETTI

1½ pkg. spaghetti
½ c. olive oil
1½ lbs. ground steak
2 onions
1 whole garlic
1 can tomato sauce
1 T. Worcestershire sauce
1 T. chili sauce
1 small can mushrooms
1 green pepper, cut fine
1 small can pimentos
1 can mushroom sauce
1 can tomato soup
15 ripe olives, stoned

Cook sauce slowly about 1 hour. Cook spaghetti in boiling water 15 minutes; drain and rinse in cold water.

Fry mushrooms, onions and garlic.

Cook meat in olive oil very slowly ½ hour. Put all together and let blend. Sprinkle with powdered Parmesan cheese.

Serve as main course, with rye bread, dill pickles, potato chips and green salad.

Margaret Smith—Meridian

DRIP BEEF

3-4 lbs. lean roast beef
2 bay leaves
1 t. salt
1 t. cracked pepper
1½ t. oregano
1 t. rosemary
1 t. garlic powder
1 t. summer savory
1 t. sage
1 t. thyme
1 beef bouillon cube

Add beef and all ingredients. Half-cover with water. Simmer 6 hours in crockpot. Take out and trim fat off and shred with fork. Put back in broth.

Serve in hot pocket bread with thin slices of onion, shredded lettuce and sliced tomatoes. Top with a white sauce made with:

1 c. plain yogurt
1 peeled, shredded cucumber

This needs to be made the day before.

I also have made up to go with this a vinegar oil dressing for a tart taste:

1 c. water
¼ c. vinegar
½ t. salt
¼ c. oil
1 t. oregano
2 cloves garlic, smashed

This also needs to be made ahead.

Carolyn Whitener—Ninnekah

SHERRIED BEEF-ONION BAKE

2 T. margarine
2 heaping T. flour
½ t. pepper
1 can French onion soup
⅓ soup can liquid (sherry or water)
1 lb. stew meat, cut into bite size pieces
½ t. Kitchen Bouquet (optional)
1 t. parsley
2 large onions, cut into large wedges
2 slices bread, toasted and broken in cubes
Parmesan cheese
1½ c. shredded Swiss cheese

Melt margarine, then stir in flour and pepper. Add soup and liquid. Cook and stir until thickened and bubbly. Remove from heat. Stir in raw meat, Kitchen Bouquet and parsley.

Place onion wedges in deep 2-qt. casserole dish. Pour meat mixture over onions.

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Cover and bake at 350° for 1½-2 hours.

Top with bread cubes and cheese. Return to oven, uncovered, for 5 minutes to melt the cheese. Serve atop rice.

Serves 6.

Tommye Wright—Slaton

BEEF TERIYAKI

1 lb. beef chuck strips
1 large onion, sliced
1 garlic clove, minced
1 T. oil
¾ t. ground ginger
1 c. red and green pepper strips
2 c. bouillon
3 T. soy sauce
3 T. sherry (optional)
1½ c. Minute Rice

Brown beef, onions and garlic in oil. Add ginger, pepper strips, bouillon, soy sauce and sherry. Bring to boil; stir in rice and remove from heat. Let stand 5 minutes. Stir before serving. Makes 4 servings.

Gwen Smith—Slaton

BEEF OR CHICKEN TERIYAKI

1 lb. chicken or beef, in thin strips
¼ c. soy sauce
¼ c. saki or dry sherry
1 T. corn oil
2 t. chopped ginger root, or ½ t. ground ginger
1 t. sugar
1 clove garlic, smashed

Place all in a bowl; cover and refrigerate 2 hours. Thread on skewers and brush again with marinade. Broil either over a pit outdoors, or in your oven. Put on hot platter, add rest of marinade and serve.

Carolyn Whitener—Ninnekah

BRISKET

4-5 lbs. brisket
red wine

Oil brisket on each side; then brown for 10 minutes on each side.

Pour wine over brisket.

Put oregano, comino and bay leaves over the meat. Bake 2 hours on low heat (250°). Turn over and add more wine and more spices. Cook another 2 hours.

Make sauce of sour cream and horseradish. Cut in strips and serve.

Mary Giles—Meridian

HANOVER BRISKET

4-5 lb. beef brisket
1 10½ oz. can beef consomme
2 T. soy sauce
¾ c. lemon juice
1 t. minced garlic
1 T. liquid smoke
1 c. barbeque sauce

Combine consomme, soy sauce, lemon juice, garlic and liquid smoke. Pour over meat and marinate overnight. Place roast and liquid in a 300° oven. Cover. Roast for 1 hour per pound. Pour barbeque sauce over brisket the last hour of cooking time. Increase the oven temperature to 350° for the last hour, and cook uncovered. Slice across the grain.

Helen Snedeker—Friend

MARINADE FOR BRISKET

Sprinkle brisket with celery salt, garlic salt and onion salt. Pour liquid smoke over this. Wrap in foil; let set overnight in refrigerator.

Next morning, add pepper and Worcestershire sauce. Bake 4 hours at 325°.

To make barbeque out of this meat, add barbeque sauce and cook for 1 hour longer.

This is really good.

Judy Fitch—Ninnekah

MARINATED BRISKET

1 3½-4 lb. beef brisket
1 14½ oz. can clear beef broth
1 5 oz. bottle soy sauce
½ c. chopped onion
1-2 chopped cloves garlic

Combine beef broth, soy sauce, onion and garlic. Pour over meat and marinate overnight, turning once. Place meat and liquid in 300° oven until fork tender (about 1 hour per pound at least). Cover meat tightly in oven. Slices nicely after it is cold. There is not much waste, so it serves 6 or 8 people.

Merle Patterson—Washita Valley

BARBEQUE BRISKET OR ROAST

1 3-4 lb. brisket or roast, trimmed
3 T. liquid smoke
onion salt
salt
pepper
3 T. Worcestershire sauce
celery salt
garlic salt
1 16 oz. bottle barbeque sauce

Line a pan large enough to hold meat with foil. Place meat in pan. Pour liquid smoke on meat. Sprinkle with celery, onion and garlic salts. Cover and refrigerate overnight. Don't drain. Sprinkle salt and pepper over meat and pour on Worcestershire sauce. Cover and bake at 250° for 5 hours. Pour barbeque sauce over meat and bake, uncovered, 1 hour.

Jeanette Worden—Ninnekah

BILLIE'S BARBEQUE BRISKET

1 T. liquid smoke
1 t. garlic salt
1 t. onion salt
1½ t. salt
2 t. Worcestershire sauce
2 t. black pepper
2 t. celery salt

Mix in large Pyrex pan. Leave brisket in this, covered, overnight. Then bake for 3½ hours, or till tender, at 300°. Take from oven and cover with this sauce:

3 T. brown sugar
½ c. catsup
1 t. dry mustard
1 t. Tabasco
1 t. lemon juice
1 T. soy sauce
dash of nutmeg

Pour over brisket. Bake for around 1 hour.

Sybil Montague—Blue Bonnet

BARBEQUE BEEF BRISKET

1 4-5 lb. brisket
3-4 cans beer

Sprinkle lemon pepper on both sides of the brisket.

In charcoaler, brown both sides of the brisket. In a 9 x 12-in. cake pan, place the fat side of brisket down. Pour beer over brisket until almost covered. Cover the pan with foil and bake for about 3 to 4 hours at 300°, making sure it does not boil dry; keep pouring beer over it to tenderize it.

May be served with barbeque sauce or plain.

Sue Gilliam—Friend

LIVER WITH ONIONS

1 lb. liver, sliced (beef or pork)
¼ c. flour
1 t. salt
⅛ t. pepper
¼ c. bacon drippings
1 onion, sliced thin
1 c. cold water

Coat liver with seasoning and flour. Heat bacon drippings or shortening in skillet. Brown liver on both sides. Place onions over liver; add water. Cover skillet with lid and cook slowly, for 25-30 minutes.

Serves 5.

Micky Berry—Ninnekah

LIVER IN TOMATO SAUCE

1 to 1½ lbs. calves' liver
1 8 oz. can tomato sauce
1 clove garlic, minced, or ½ t. garlic salt
1 t. prepared horseradish

Prepare liver and cut into serving size portions. Mix tomato sauce and garlic and pour over liver. Marinate liver in tomato sauce for at least 1 hour. Lift liver out of sauce carefully, so sauce remains on each piece. Dip into flour on each side. Fry in bacon drippings or oil until browned on one side; then turn and brown on the other side. Heat the tomato sauce and add the horseradish. Use the tomato sauce as a sauce over the fried liver. Should serve 4 to 6.

Cora Oakes—Rural Neighbors

STEAK DIANE

1¼ lbs. top sirloin, about ¾ in. thick, cut into 4 servings
3 T. butter or margarine
2 T. minced shallots or onions
1 T. Worcestershire sauce
2 T. minced parsley
2 T. lemon juice
1¼ T. sliced green onions
salt
freshly ground pepper
2 T. cognac or brandy (optional)

Place steaks between waxed paper and roll with rolling pin until ⅜ inch thick.

Melt 1 T. butter in small pan. Add shallots or onions and saute about 4 minutes. Stir in Worcestershire sauce, parsley, lemon juice and green onions. Heat through.

Meanwhile, melt the remaining 2 T. butter in skillet or chafing dish. Add steak to pan. Saute quickly, 1½ to 2 minutes per side. Add salt and pepper to taste.

Spoon the butter shallot sauce over the steaks. At this point, you can flame, if desired. Ignite warm cognac or brandy, and pour over steaks.

Place steaks immediately on individual dinner plates or a serving platter. Spoon sauce from pan over each steak. Serve immediately.

Preparation time: 15 minutes. Quick and delicious. Makes 4 servings.

Sue Bartlett—Winter Creek

INDIVIDUAL STEAK DINNERS

1 minute steak or 1 ground round steak pattie
1 potato, sliced 1½" thick
1 carrot, sliced lengthwise
1 onion, sliced 1" thick
1 green pepper ring (optional)
salt and pepper to taste

Wrap all ingredients in square of aluminum foil, and place on cookie sheet. Bake in 350° oven for 1 hour.

Bertha McKee—Pikes Peak

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BEEF STEAK POTATO SCALLOP

1 lb. round steak
3 T. shortening
3 small onions, sliced thin
3 T. flour
1½ t. salt
¼ t. pepper
dash of thyme
dash of garlic salt
2 c. water
4 medium potatoes, sliced thin
salt and paprika

Heat oven to 350°F. Cut meat in 1-inch cubes; coat with flour. Melt shortening in skillet and brown meat. Add onions; cook and stir until onion is tender. Pour into ungreased casserole; sprinkle with flour, salt, pepper, thyme and garlic salt. Pour water over mixture. Cover and bake 45 to 60 minutes. Increase oven temperature to 450°F. Arrange potatoes on meat; sprinkle with salt and paprika. Bake uncovered, 30 minutes longer. Serves 4.

Gwen Smith—Slaton

PEPPER STEAK

1½ lb. round steak, cut in ½-inch strips
¼ c. flour
½ t. salt
⅛ t. pepper
¼ c. oil
1 c. tomatoes
1¾ c. water
½ c. onion, chopped
1 small clove garlic, minced
1 T. beef flavor gravy base
1½ t. Worcestershire sauce
2 large green peppers, cut in strips
hot, cooked rice

Coat steak strips with flour combined with salt and pepper. In a large skillet, cook meat in hot oil until brown. Add tomato liquid and water, onion, garlic and gravy base. Add pepper strips, Worcestershire sauce and onions. Cover and simmer for about 1½ hours, or until meat is tender. Add drained tomatoes and cook about 5 minutes more. Serve over hot rice. Serves 6.

Lucille White—Ninnekah

PEPPER STEAK

2 T. flour
½ t. salt
dash of pepper
1½ lb. round steak, ¾ inch thick
2 T. shortening
1 can onion soup
½ c. ketchup
1 medium green pepper, cut into 8 strips

Combine flour, salt and pepper. Brown meat in shortening; pour off fat. Add soup and ketchup; cover. Cook over low heat 1 hour. Add green pepper. Cook 20 minutes more, or until tender. Stir now and then. Serve with mashed potatoes or rice. Serves 4.

Myra Graves—Slaton

GREEN PEPPER STEAK

1 lb. beef chuck or round steak
¼ c. soy sauce
1 clove garlic or 2 t. garlic salt
½ t. ground ginger
¼ c. salad oil
1 c. green onions, sliced thin
1 c. sliced green peppers, thin strips
1 c. water
2 tomatoes cut into wedges

Slice beef into 1 inch strips, about 4 inches long. Mix soy sauce, ginger and garlic. Coat meat with flour and soy sauce mixture. Brown in skillet with small amount of oil. Add vegetables add water, and simmer till all vegetables are tender, about 10 minutes. Cook another 5 minutes. Serve while hot over rice or noodles.

Desie McKee—Pikes Peak

SMOTHERED STEAK

Cut round steak into about 6 serving pieces (small). Pound, dip in flour and fry with small amount of Crisco, in large iron skillet. Brown on both sides; remove from skillet.

Pour bowl of hot water with small amount of flour into skillet. Stir until it begins to thicken.

Put steak back into skillet; add a little water to cover steak. Slice medium onion over steak.

Cover and put in slow oven (325°F.) until gravy becomes thick and covers steak. May need to add a little more water.

Cora Skruggs—Slaton

STEAK SMOTHERED WITH ONIONS

1½ lbs. round steak, ¾ inch thick
3 T. cooking oil
flour seasoned with salt and pepper
¾ c. water
2 large onions, sliced
additional salt and pepper to taste

Heat oil in heavy skillet. Cut steak into serving-size pieces. Dredge each piece in seasoned flour. Brown in hot oil; add water. Cover and cook slowly for about 1 hour. Add onions and additional salt and pepper to taste. Cover and continue cooking for another 30 minutes. Meat should be fork tender.

Earnie Williamson—Slaton

CUBE STEAKS STROGANOFF

6 beef cube steaks (about 2 lbs.)
1 T. margarine
1 t. salt
¼ t. pepper
½ lb. fresh mushrooms, sliced
2 T. green onion tops, chopped
⅔ c. sour cream
½ c. water
1 envelope (1 oz.) sherry wine sauce mix
hot, cooked rice
chopped pimiento
snipped parsley

Cook steaks in margarine over medium flame 3 minutes on each side. Sprinkle with salt and pepper. Remove from skillet; keep warm. Cook and stir mushrooms and onion tops in skillet 1-2 minutes. Reserve a few slices for garnish, if desired. Scrape particles from skillet. Mix sour cream, water, and wine sauce mix; stir into skillet. Heat just to boiling. Add steaks; reduce flame and cover. Simmer until tender, 3 to 5 minutes. Serve with rice. Garnish with pimiento and parsley, if desired. Makes 6 servings.

Jeanette Worden—Ninnekah

MUSHROOM STUFFED STEAK

1½ lbs. round steak (in 1 piece)
meat tenderizer
1 T. margarine
seasoned salt
seasoned pepper
1 3 oz. can sliced mushrooms, drained
1 small onion, chopped
2 T. parsley, chopped
1 c. celery, chopped
4 baking potatoes, cut
4 carrots, cut
1 envelope dry beef flavored mushroom soup mix

Pound steak, sprinkle with tenderizer and prick with fork. Salt, pepper; mix next four ingredients and spread on steak. Roll up and secure with toothpicks. Put in greased, large shallow baking dish. Arrange vegetables around steak. Add 1 c. water to soup mix and pour over all. Cover and bake at 325° for 1½ hours. Serves 6.

Vera Collins—Ninnekah

SWISS STEAK

2 lb. round steak
salt and pepper to taste
¾ c. flour
¼ c. shortening
½ c. celery, chopped
1 onion, sliced
1 green pepper, cut in strips
1 1 lb. can tomatoes
1 can mushrooms (optional)
1 c. red wine (Pinot Noir)

Salt and pepper meat. Pound in flour with saucer edge. Brown meat and add onions, green pepper, tomatoes and mushrooms. Add wine. Place browned meat in caserole; then add vegetable mixture. Bake at 350° for 1 to 1½ hours or until tender. May be frozen and baked an extra ½ hour when ready to use.

Anna Mae Milliken—Happy Home

OVEN SWISS STEAK

1 ¾" round steak
¼ c. flour
1 t. salt
3 T. shortening
1 can stewed tomatoes
½ c. chopped celery
½ c. chopped carrots
2 T. chopped onions
½ t. Worcestershire sauce
¼ c. shredded cheese

Cut meat in 4 pieces. Combine flour and salt; pound into meat. Brown meat in shortening. Put meat in baking dish. Blend rest of flour in drippings. Add tomatoes, celery, carrots, onions and Worcestershire sauce. Stir till it boils. Pour over meat. Cover and bake at 350° for 2 hours. Sprinkle with cheese and melt.

Doris M. Schlecht—Ninnekah

SUPERB PRIME RIB

Take roast out of refrigerator 2 to 4 hours before you cook it. Preheat oven to 500°. Put roast in a shallow roasting pan, fat side up. Sprinkle with a little flour and rub into fat; lightly season with salt and pepper. Put in hot oven and bake according to weight - about 5 minutes per lb.: 4½ to 5 lbs.—25 to 30 minutes; 8 to 9 lbs.—40 to 45 minutes; 11 to 12 lbs.—55 to 60 minutes.

When cooking time is finished, turn off oven. Do not open door at any time. Allow roast to remain in the oven about 2 hours. this will have a crunchy brown outside and will be juicy, medium-rare, for about 4 hours.

Carolyn Whitener—Ninnekah

CHUCK ROAST

3 lbs. chuck roast
1 envelope onion soup mix
2 T. A-1 sauce
1 10½ oz. can mushroom soup
heavy duty Reynolds Wrap

Turn oven to 350°. While oven is heating, place meat in center of a large piece of Reynolds Wrap in a roasting pan. Brush meat witn A-1 sauce. Sprinkle onion soup mix overit. Spread with mushroom soup. Wrap loosely in foil and bake at 350° for 2½ to 3 hours. Add vegetables as desired. Makes 6 servings.

Alice Terry—Lucile

DONNA'S CHUCK ROAST MARINATED AND BROILED

1 chuck roast, 2½ to 3 inches thick
instant meat tenderizer
½ t. garlic salt
½ c. oil
1 t. drymustard
¼ c. soy sauce
1 t. rosemary, crushed
½ c. wine vinegar
1 c. Sauternel wine
1 large onion, minced

Cover roast with instant meat tenderizer, and cover both sides. Mix all ingredients and after tenderizer process on both sides, cover with all ingredients, turning once so all ingredients cover meat. Marinate for 14 hours. Broil over hot coals to char on each side; then broil for 40 minutes so inside is rare. Serves 4 to 6.

Jeanette Worden—Ninnekah

POT ROAST

In a heavy pan, put 1 T. of shortening. Roll a 3 lb. roast in flour, pepper and salt. Brown in shortening. Allow to cook 1 hour on low heat. Then add:

1½ c. tomatoes
1 finely chopped onion
½ c. vinegar

Cook another hour and add:

4 T. sugar
1 t. cinnamon
1 t. allspice

Continue cooking on low heat until done. If there is not enough gravy when done, add a little water and flour. Serves 6 or 8.

Virgie Howard—Pioneer

GRANDPA BOND'S FAVORITE POT ROAST

In a deep skillet or Dutch oven, put:

¼ c. oil
1 roast (boneless, about 4 lbs.)
salt
garlic powder
pepper

Brown on top of stove, uncovered, on both sides with hot fire; then turn burner low and cover. Add some water as often as needed. Cook till meat is about ⅔ done, or 2 or 3 hours. Then add:

4 carrots, cut in chunks
1 c. celery, chopped
1 c. onion, chopped
¼ c. catsup
½ t. thyme
½ t. sweet basil (not sweet)
6 medium potatoes
½ lb. green beans, cut in chunks

Simmer slowly till vegetables are almost done. Meat should be done. Add enough water to make about 3 c. of broth. Lift out meat. Have broth boiling, and add ¼ c. cornstarch to ¼ c. water. Mix well. Stir into broth and vegetables. Serve hot.

Linda Butler—Ninnekah

QUICK AND EASY POT ROAST

4-6 lbs. boneless roast
¼ c. green pepper, chopped
1 large onion, chopped
2 cloves garlic, chopped
½ t. salt
¼ t. black pepper
3 bay leaves
1 T. parsley flakes
½ t. onion powder
⅛ t. garlic powder
⅛ t. powdered thyme
1 c. water

Salt and pepper roast. Rub onion and garlic powder on meat. Place on a very large sheet of heavy duty foil. If meat has been stored in the freezer, it is not necessary to thaw it out. Add remaining ingredients, except water, around roast. Roll foil to seal top and sides. Add water before sealing last side. Bake at 250° for 6-7 hours. When done, thicken gravy with flour and water. By cooking at such low temperature and having foil tightly closed, there will be less shrinkage of the meat. Because of the low cooking temperature, it can be left unattended whil you are out.

Carolyn Spradlin—Pioneer

Hamburger

BEEF BALOGNA

2 lbs. lean ground beef
2 T. Morton's tender quick salt
3 T. liquid smoke
1 c. water
⅛ t. garlic salt
¼ t. onion salt
¼ t. pepper
1 T. mustard seed

Mix well. Shape into three 2-inch diameter loaves. Cover with Saran wrap and foil; refrigerate 24 hours. Remove Saran warp; rewrap in foil. Pierce the bottom of foil several times with a fork. Place rolls, pierced side down, on a rack in broiler pan over 2-3 c. water. Bake at 325° for 90 minutes.

Lucille White—Ninnekah

BARBEQUED BEEF

1 lb. ground beef
½ c. chopped onion
½ t. salt
¼ t. pepper
½ c. ketchup
2 T. vinegar
1 T. Worcestershire sauce
1 T. brown sugar

Brown beef and onions; pour off fat. Add remaining ingredients and pour into a 1½ qt. casserole. Bake in 350°F. oven for 30 minutes. Makes 4 servings.

Maggie Stewart—Slaton

BEEF AND CABBAGE SCRAMBLE

1 lb. ground beef
1 8 oz. can tomato sauce
1 T. sugar
4 c. shredded cabbage
½ c, diced onion
½ c. diced green pepper
1 t. salt
¼ t. pepper
1 T. fresh parsley
¼ t. basil
¼ t. thyme

Stir-fry the meat in a large skillet until gravy-brown. Pour off drippings. Add tomato sauce and sugar. Bring to a boil and add the vegetables and the spices. Simmer 5 minutes with a lid on the pan. This is good served with shredded cheddar cheese sprinkled on each serving. This recipe will serve 6 to 8.

Pamela Williams—Ninnekah

BEEF AND CHEESE CRESCENTS

1 lb. ground beef
¼ c. chopped onion
¾ c. barbeque sauce
6 slices cheese
2 8 oz. pkgs. crescent rolls
2 t. sesame seeds

Brown beef and onion; drain. Add barbeque sauce; set aside. Unroll crescents. On half of dough, top with meat mixture and cheese. Fold over and seal remaining dough. Sprinkle with sesame seeds. Bake at 375° for 20-25 min. Let cool 5 min.

Janice Meeks—Arcadia

BEEF GUMBO

1 lb. hamburger
1 medium onion
1 small can pork and beans
Velveeta or American cheese
1 small can tomato sauce

Brown hamburger and onion together; drain off grease. Add pork and beans, tomato sauce and cheese (about 8-10 slices or 2-3 inches Velveeta). Cook until bubbly or until cheese melts.

Linda Butler—Ninnekah

BENGETTI

2 lbs. hamburger
1 can tomato soup
1 8 oz. can tomato sauce
1 onion
1 can mushroom soup
12 oz. narrow noodles
2 c. grated sharp cheese
Velveeta cheese

Brown the hamburger; remove from the pan and set aside. In the same pan, saute the diced onion; add the tomato soup and the mushroom soup. Cook noodles as directed, and rinse with hot water. Drain well. Mix all ingredients. Add the grated cheese. Bake in an oiled 9 x 13-in. pan at 325°. When bubbly, lay slices of Velveeta cheese on the top. Reduce the heat and bake a few minutes longer.

Bea McKee—Rural Neighbors

ERIS' JOHNNY BEZETTI

1 10 oz. pkg. flat noodles, cooked
1 lb. lean ground pork (sausage)
1½ lbs. lean ground beef
2 whole green peppers
2 whole onions
1 large can mushroom stems and pieces
1 lb. cheddar cheese
1 can tomato juice
2 cans tomato soup
salt and pepper

(Continued Next Page)

Brown chopped peppers and onions. Then brown pork and beef. Grate cheese and save enough to go on top of casserole. Mix all ingredients, and add soups and juice only until right consistency. Cook at 350°, about 20 minutes or until bubbly.

Jeanette Worden—Ninnekah

BIROCHES

1½ lbs. hamburger
1 small head cabbage
2 large onions
1½ t. salt
½ t. pepper
¼ t. allspice

Fry hamburger until done, but not brown. Drain off fat. Chop onions and cabbage; fry in 2 T. shortening until done, but not brown. Mix meat, cabbage onions, allspice, salt and pepper. Cool.

Make favorite hot roll dough (4-H basic white bread or Tupperware bread is good); let rise, punch down, and roll out about ½-inch thick. Cut into 5 or 6 inch squares. Put 2 heaping T. of filling on each square. Fold edges together and seal well. Bake at 350° for 30 minutes. Serve hot.

Nancy Calhoun Kelley—Ninnekah

BURGER AND BEANS

1 lb. hamburger
½ c. chopped onions
1 16 oz. can pork and beans
barbecue sauce

Brown the hamburger and onions. Pour off the excess grease from the skillet. Add the beans and the barbecue sauce. Season to your own taste. Heat and simmer for 15 minutes. Serves 4-6.

Neva Meiwes—Hazel Dell

CABBAGE ROLLS

1 lb. ground beef
1 egg
⅓ c. onion, chopped
outer leaves of cabbage head
½ c. rice
2 T. water
salt and pepper to taste

Scald leaves. Place meat mixture in center. Wrap and secure with picks. Put in a covered baking dish. Add tomato soup or tomatoes and steam 2 hours. You can put the rest of the cabbage, cut up, in pan first and put rolls on top; and use tomato sauce and add water for enough liquid.

Carolyn Spradlin—Pioneer

CHILI

1½ lbs. ground meat
1½ t. salt
¾ t. black pepper
2 t. dried onion
1 t. dried hot pepper
2 T. chili powder
6 cloves garlic
½ T. sugar

Brown the meat and place in a large pan. Add 1 large can tomato juice and the seasonings. Cover and bake 3 hours at 300°.

Irene Auld—Pikes Peak

BEST EVER CHILI

2 lbs. ground beef
1 c. chopped green pepper
2 15 oz. cans (about 4 c.) kidney beans
2 cloves garlic, minced
2 t. salt
1 c. chopped onion
1 c. sliced celery
2 16 oz. cans tomatoes, cut up
1 6 oz. can tomato paste
1 to 1½ t. chili powder

In Dutch oven, cook beef, onion, green pepper and celery until meat is brown and vegetables are tender. Drain kidney beans, reserving liquid. Add beans and remaining ingredients. Cover; simmer 1 to 1½ hours. If desired, stir in some reserved bean liquid. Makes 8 servings.

Anna Mae Milliken—Happy Home

CAFE CHILI

3 lbs. hamburger meat
1 t. salt
1 t. black pepper
3 heaping T. chili powder
3 heaping T. paprika
1 T. garlic powder
1 T. ground cumin

Crumble meat. Add spices. Cover with water and cook slowly for about 1 hour. Add 2 cans Mexican style beans (optional).

Icy Tabler—Slaton

NON-SOGGY FRIED CHICKEN

Wrap hot fried chicken that will not be eaten right away in aluminum foil. Punch holes in the foil and steam will escape, keeping your chicken from becoming soggy.

CHILI WITH PINTO BEANS

1 lb. ground beef
½ c. ground onions
2½ c. pinto beans, cooked
2 c. tomato juice
1 t. salt
3 T. chili powder
1 c. water
grated cheese to add flavor

Brown beef. Suet is good for this, and add the onion. Cook until brown and add the beans, water, salt, tomato juice and chili powder. Simmer all until the flavors are well blended.

Ora Lee Nicholas—Meridian

CHILI PIE

2½ c. Fritos, slightly crushed
1 large onion, minced
1 15 oz. can chili or homemade chili
1 c. grated cheese

Place 1½ c. Fritos in a baking dish or in 6 individual serving dishes. Arrange the minced onion and half of the cheese on top. Pour heated chili over the onions and cheese. Top with the remaining Fritos and cheese. Bake at 350° for 10 minutes. Makes 6 servings.

Myrtle Brown—Rural Neighbors

CHILI FRITOS PIE

1 lb. hamburger meat
½ c. chopped onion

Cook in skillet. Then mix in:

1 can cream of chicken soup
1 large can Pet milk
1 can green chili peppers

Alternate with a layer of king-size Fritos in a baking dish. Sprinkle grated cheese on top. Bake in a 325° oven until cheese melts.

Polly Keim—Pioneer

ENGLISH MUFFINS

3 T. butter
1¼ t. salt
1 c. scalded milk
¼ c. lukewarm water
1 egg, beaten
4 c. sifted flour
1 pkg. yeast
5 T. sugar

Mix salt, butter and sugar with milk, and cool until lukewarm. Soften yeast in water and mix yeast, egg, and 2 c. flour until dough is firm and has elasticity. Blend in remaining flour. Let rise until doubled in bulk (about 1 hour). Roll out on floured board ¼ inch thick. Cut in 5" x 6" squares or rounds, and fill with meat and cabbage mixture. Bake 10 minutes at 425°. Reduce heat to 325° and bake for 15 minutes, or until brown.

MEAT AND CABBAGE MIXTURE

1 medium head cabbage, shredded
1 lb. ground beef, seasoned
1 large onion, chopped

Fry onions, meat (seasoned to taste with garlic, salt and pepper), and cabbage until cabbage is done. Place in squares and bake.

This can be frozen and reheated when ready to use.

Nancy Johnson—Ninnekah

HAMBURGER QUICHE

1 lb. hamburger
½ c. chopped onion
4 eggs
½ c. milk
½ c. mayonnaise
1½ c. shredded cheddar cheese
½ c. chopped olives (optional)
salt and pepper to taste
9-inch uncooked pie shell

Brown hamburger and onions. Drain. Mix in bowl eggs, milk, mayonnaise and cheese; add browned meat. Salt and pepper to taste. Pour into unbaked pie shell. Top with chopped olives. Bake 35-40 minutes or until knife inserted in middle comes out clean. Bake in 350° oven.

Beth Cunningham—Lucile

EVERYBODY'S FAVORITE HAMBURGER PIE

1 medium onion, chopped
1 lb. ground beef
1 T. A-1 sauce (optional)
½ t. monosodium glutamate (optional)
salt and pepper to taste
2 to 2½ c. cooked green beans, drained
1 can whole kernel corn
1 can tomato soup
5 medium potatoes, cooked
½ c. warm milk
1 egg, beaten
½ to 1 c. grated cheddar cheese (optional)

Saute onion until golden in a small amount of fat. Add meat, sauce, monosodium glutamate, salt and pepper; brown. Mix well. Spoon mounds of potatoes on meat mixture. Cover with cheese if desired. Bake at 350°F. for 30 minute.

NOTE: Instant mashed potatoes may be used if desired.

Yields 6-8 servings.

Myra Graves—Slaton

SIMPLE SINGLE SHEPHERD'S PIE

¼ lb. ground beef
¼ c. onion, chopped
¼ c. green pepper, chopped
1 envelope Lipton cream of mushroom cup-a-soup
dash of ground nutmeg
⅔ c. hot water
¼ c. corn
½ c. hot mashed potatoes

In skillet, brown ground beef, onion and green pepper until vegetables are tender; drain. Stir in cup-a-soup, nutmeg, water and corn. Simmer 5 minutes. Turn into casserole and top with potatoes. Broil until lightly browned. Makes about 1 serving.

Polly Snow—Pikes Peak

TAMALE PIE

1 lb. beef, browned
1 chopped onion
1 can chopped tomatoes
1 can whole kernel Mexican corn
1 can English peas
1 pkg. taco seasoning
1 pkg. Mexican cornbread mix

Brown meat with onions. Mix with other ingredients. Mix cornbread mix and spread over top. Bake at 350° for 1 hour, or until done.

Anna Mae Milliken—Happy Home

TAMALE PIE

2 lbs. lean ground beef
1 medium onion, or 1 T. onion flakes
1 15 oz. can tomatoes, mashed
1 t. salt
2 t. chili powder, or more to taste
1 17 oz. can whole kernel corn and juice
1 small bottle stuffed olives, chopped, and juice
¾ c. yellow cornmeal, soaked in ½ c. milk

Saute meat, onion, salt and chili powder. Stir in tomatoes, corn and olives. Then add cornmeal. Simmer 5-10 minutes. If mixture is too dry, add hot water. Pour into greased baking dish. Bake at 350° for 1 hour, covered.

Paulette Nicholas—Meridian

HURRY-UP HAMBURGERS

Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and there will be less shrinkage.

LUCILLE'S CHOW MEIN NOODLE HASH

2 lbs. hamburger
1 medium, chopped onion
½ c. cooked rice
1 c. chopped celery
1 can cream of mushroom soup
1 can chicken with rice soup
2 cans chow mein noodles

Brown hamburger and onions. Cook rice while hamburger browns. Then add rice, celery and soups. Cook in oven 15 minutes. Then add chow mein noodles. Cook 15 minutes longer. (350° oven)

Jeanette Worden—Ninnekah

STUFFED EGGPLANT

1½ lbs. peeled eggplant, quartered and cooked until tender
1 lb. ground beef, browned
1 bunch green onions, chopped
1 stalk celery, chopped
⅓ c. green pepper, chopped
1 T. butter
1 28 oz. can tomatoes, drained

Saute onions, celery and green pepper in butter until onion is cooked. Mix all ingredients together. Put in casserole and sprinkle with bread crumbs and Parmesan cheese. Bake at 350° until brown.

Nancy Johnson—Ninnekah

HOBO DINNERS

Mix up hamburger patties as desired, with desired spices or flavorings. Place in a square of tin foil. Add a slice of onion to the meat; then a generous slice of potato; then a few slices of carrots, sliced lengthwise. Bake in a moderate oven till done.

Judy Fitch—Ninnekah

GERMAN SKILLET DINNER

1 T. butter or margarine
1 can sauerkraut with liquid
⅔ c. uncooked white rice
1 onion, chopped
1 t. salt
1 lb. ground beef
pepper to taste
2 cans tomato sauce

Put in a large electric skillet. Cook, covered, at low heat for 1 hour.

Yield: 4 servings.

Emma Caldwell—Freeman

GOULASH

3 T. beef drippings
2 medium onions, chopped
½ t. minced garlic
½ t. sage
1 t. salt
1 t. pepper
1 lb. ground beef
2 8 oz. cans tomato sauce
2 c. elbow macaroni

Heat drippings in skillet. Saute onions until transparent; add beef. Stir until done. Add salt, sage, minced garlic and pepper. Mix well; add tomato sauce; stir and let simmer about 5 minutes. Cook macaroni until tender in 1½ qts. water. Add to meat mixture. Serve while warm.

Mazie Parker—Pikes Peak

SKILLET GOULASH

1 lb. ground beef
1 green pepper
1 onion
1 c. macaroni
1 16 oz. can tomatoes
1 t. salt
1-2 T. chili peppers
2 T. shortening or oil

Cook diced peppers and sliced onion in shortening until onions are clear. Add meat to skillet and cook until all pink color is gone. Add seasonings, salt and chili peppers. In the meantime, cook macaroni in 2 c. boiling, salted water, about 5 minutes. Drain and add to meat mixture, along with canned tomatoes. Simmer about 15 minutes, or until meat is done. Add more or less seasoning to taste. Makes 8 to 10 servings.

Lois Cunningham—Lucile

GROUND BEEF PATTIES WITH CHEESE SAUCE

1½ lbs. very lean, ground beef
1 small onion, chopped
1 t. salt
¼ t. pepper
1 T. minced parsley
2 eggs

CHEESE SAUCE

2 T. butter or margarine
2 T. all purpose flour
1 c. milk
1 t. Dijon style mustard
½ t. salt
¾ c. diced Swiss or cheddar cheese (about ¼ lb.)
1 small, fresh tomato, chopped

Mix ground beef, onion, salt, pepper, parsley and eggs. Divide into four parts. Shape each into a ball; flatten slightly.

Place into baking dish. Bake at 400° for 20 to 25 minutes, or until meat is done to your liking.

While meat bakes, prepare sauce. Melt butter in small pan; add flour. Over high heat, stir in milk; heat until boiling, and whisk until thickened. Stir in mustard, salt and cheese. Stir until cheese is melted. Add tomato.

Pour sauce over cooked meat patties. Top with slice of cheese and a slice of tomato. Return to oven just long enough to heat the tomato and melt the cheese - 3 to 5 minutes. Serve immediately.

Preparation time: 15 minutes. Baking time: 25 minutes. Oen temperature: 400°. Quick & delicious. Makes 4 servings.

Sue Bartlett—Winter Creek

LINDA'S HAMBURGER PATTIE

3 lbs. ground beef
1 egg
1 c. Milnot
1 c. flour
3 c. crackers, crushed
salt and pepper

Beat egg and Milnot together in small bowl. Mix flour, salt and pepper together in a medium plate. Crush crackers and put them on a medium plate. Make hamburger patties. Put them into the milk, then in the flour, then back into milk; then put them into the cracker crumbs. Then put them into hot oil and cook until done.

Rosie Ratley—Pikes Peak

EASY HAMBURGER STEAK

1 lb. hamburger
½ c. evaporated milk
1 t. salt
¼ t. pepper
2 T. margarine
1 can cream of mushroom soup
¾ c. flour

Mix together meat, milk, salt and pepper; shape into 4 steak-size patties and flour each side. Brown in margarine in skillet. Drain off fat. Add cream of mushroom soup and 1 can water. Cover skillet and simmer until well blended. Vary steak with onion soup or chili sauce.

Maggie Stewart—Slaton

HAMBURGER STRATA

¾ lb. cheddar cheese, grated to make 3 c.
1 lb. lean, ground beef
butter or margarine
5 slices white bread
1 4 oz. can chopped green chilies, drained
4 eggs
2 c. milk
½ t. salt
¾ t. chili powder

In a large skillet, brown ground meat. Drain off excess fat; set meat aside. Lightly butter bread and cut into ½-inch cubes. Put half of the buttered bread cubes evenly over the bottom of a buttered 12 by 8 by 2-inch baking dish. Sprinkle the bread cubes with half of the grated cheese and half of the green chilies; then add the cooked meat. Top with remaining bread cubes, cheese and chilies. In medium bowl, beat together eggs, milk, salt and chili powder; pour evenly over bread. Cover with plastic wrap and chill overnight, or at least 8 hours. Bake uncovered in a 350° oven for 1 hour, or until golden brown and a knife inserted in the center comes out clean. Let stand 10 to 15 minutes before serving. Serves 6-8.

Hattie Orr—Rural Neighbors

LASAGNA

1 onion, chopped
1 clove garlic, minced
1 lb. ground beef
2 T. shortening
1 can whole tomatoes
1 6 oz. can tomato sauce
1 t. oregano
1½ t. salt
½ t. pepper
½ lb. lasagna noodles
2½ qts. boiling water
1 c. ricotta or cottage cheese
½ lb. mozzarella cheese, sliced
¼ c. Parmesan cheese, grated

Saute onion, garlic and meat in shortening, over medium heat, until redness disappears - about 20 minutes. Add tomatoes, sauce, oregano, salt and pepper. Simmer, stirring occasionally, about 45 minutes. In another saucepan, cook lasagna noodles in water, adding a little salt, 15 to 20 minutes. Drain, Pour ⅓ hot tomato-meat sauce in a baking dish; add a layer of noodles; ½ the ricotta or cottage cheese, ½ the mozarrella slices and ½ the Parmesan cheese. Repeat layers as above, ending with remaining tomato-meat sauce and mozzarella cheese. Bake at 350° for 20 minutes or until bubbly. Serves 6.

Carolyn Spradlin—Pioneer

ITALIAN HAMBURGER

1 lb. ground hamburger
2 T. water
⅓ c. onion, chopped
2 c. canned tomatoes
1½ t. salt
1 c. spaghetti, uncooked
½ c. cheese, grated
1 T. parsley, finely chopped (optional)

Put hot water in a heavy skillet which has a close-fitting lid. Bring water to a boil and add the meat. Cook until the meat turns gray, stirring often. Sprinkle over the meat the onion, the uncooked spaghetti and the salt. Pour the tomatoes over the top of the other ingredients. Place the close-fitting lid on the skillet and turn flame very low. Let it cook slowly without lifting the lid for 30 minutes. Remove lid and stir well. Place in a serving dish and sprinkle the cheese over the top at once. Serves 4.

Ohal Brand—Ninnekah
Hermina Novotny—Rural Neighbors

EASY LASAGNA

1 8 oz. pkg. lasagna noodles
1 lb. ground beef
4 c. thick, spicy spaghetti sauce
½-¾ c. water
1 t. Italian seasoning
½ t. sugar (optional)
2 c. ricotta or small curd cottage cheese
½ c. Parmesan cheese
¾ lb. mozarella cheese, grated

Brown ground beef and drain excess fat. Add spaghetti sauce, water, salt, seasonings and sugar. Cover and simmer 10 minutes. In a 9 x 13-in. casserole, layer ⅓ of sauce, ½ of uncooked lasagna pieces, 1 c. cottage cheese and ⅓ of mozzarella. Repeat layers, ending with sauce and remaining moazarella, and then the Parmesan cheese. Cover with foil. Bake at 350° for 55-60 minutes. Remove foil and let stand 10 mintues before serving. Serves 8-10.

Nancy Johnson—Ninnekah

JAYNE'S LASAGNA

10 oz. lasagne noodles
1 lb. ground chuck or hamburger
1 medium onion, chopped
2 cloves garlic, minced or crushed
2 T. cooking oil
1 large (28 oz.) can tomatoes
2 6 oz. cans tomato paste
1 t. salt
1 T. basil
1 T. oregano
3 c. cottage cheese
2 eggs
1 T. chopped parsley or parsley flakes
½ t. black pepper
½ c. grated Parmesan cheese
1 lb. thinly sliced mozzarella cheese

Brown meat, onion and garlic in oil. Pour off excess fat. Add next 5 ingredients. Simmer uncovered 30 minutes, stirring occasionally. Cook noodles as directed on box. In separate bowl or blender, combine remaining ingredients, except mozzarella cheeese. Place half the noodles in buttered 13 by 9 by 2-inch baking dish; spread with half the cottage cheese; add half the mozzarella cheese and half the meat sauce. Repeat layers. Bake at 375° for 30 minutes. Remove from oven; allow to stand 10 to 15 minutes, then cut into squares. (May be assembled beforehand and refrigerated. Allow 15 minutes longer oven time.)

Nancy Johnson—Ninnekah
Jeanette Worden—Ninnekah

SPANISH LASAGNA

2 lbs. ground beef
1 large onion

Brown meat. In separate skillet, saute onion in margarine. Add to meat.

1 can cream of chicken soup
1 can cream of mushroom soup
1 small can milk
1 can Ro-tel tomatoes
1 lb. longhorn cheese
1 large pkg. Doritos

Put layer of Doritos in 13 x 9 inch pan. Add meat and onion mixture; then soups, tomatoes and milk that have been mixed together. Pour soup over meat, then another layer of Doritos. Cover with grated cheese last. Put into 350°F. oven till cheese melts.

Onnie Roy—Slaton

VIRGINIA'S EASY LASAGNA

1 lb. ground beef
3½ c. (32 oz.) thick spaghetti sauce
1½ c. water
2 c. (15 oz.) ricotta or small curd cottage cheese
3 c. (12 oz.) shredded mozzarella or Monterey Jack cheese
½ c. grated Parmesan cheese
2 eggs
¼ c. chopped parsley
1 t. salt
¼ t. pepper
8 oz. Skinner lasagna, uncooked

Brown beef in 3-qt. saucepan; drain off excess fat. Add sauce and water; simmer about 10 minutes. Combine remaining ingredients, except lasagna, for filling. Pour about 1 c. sauce on bottom of 13 x 9 x 2-inch pan. Layer 3 pieces of uncooked lasagna over sauce; cover with about 1½ c. sauce. Spread ½ of cheese filling over sauce. Repeat layers of lasagna, sauce and cheese filling. Top with layer of lasagna and remaining sauce. Cover with aluminum foil and bake at 350° for 55 to 60 minutes. Remove foil; bake about 10 minutes longer. Allow to stand about 10 minutes before cutting for easier handling. Makes 8 to 10 servings.

Dona Parrish—Arcadia

MEATBALLS

1½ lbs. hamburger meat
1 c. uncooked oatmeal
1 c. sweet milk
1 medium size onion, chopped
salt and pepper to taste

Mix all ingredients and form into balls; brown on both sides.

Mix together:

1 c. catsup
1 c. water
3 T. Worcestershire sauce
1 t. chili powder
1 t. sugar
1 T. vinegar

Pour over balls and bake about 1 hour in 325°F. oven.

Cora Scruggs—Slaton

BARBEQUED MEATBALLS AND SPAGHETTI

8 oz. Skinner spaghetti
1 lb. ground beef
2 t. salt
¾ t. pepper
2 T. vegetable oil
1 10½ oz. can condensed tomato soup
¼ c. sweet pickle relish
2 T. instant minced onion
2 T. vinegar
3 T. catsup
1 T. brown sugar

Mix ground beef well with 1 t. salt and the pepper. Form into 1-inch balls.

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Brown in hot oil. Combine all remaining ingredients and 1 t. salt. Add to meatballs and simmer, uncovered, for 25 minutes. Cook spaghetti as directed on pkg. Drain and arrange on platter, and cover with meatballs and sauce. Makes 4 to 6 servings.

Wanda Johnson—Slaton

MEATBALLS AND SPAGHETTI

2 lbs. ground beef
3 T. olive oil
1 7 oz. pkg. spaghetti

Heat oil in heavy pan. Shape meat into balls and brown well. Add:

1 large onion, chopped
1 large green pepper, chopped
5 celery sticks (leaves and all), chopped
4 cloves garlic, chopped finely
2 cans tomato paste (rinse cans with water)
salt, pepper and chili powder to taste

Add enough water to cover all. Simmer, covered, for 2 hours. May need to add more water.

Just before serving, add:

1 small can mushrooms
1 small jar stuffed olives

Serve over spaghetti

Judy Fitch—Ninnekah

QUICK SWEDISH MEATBALLS

2 lbs. ground beef
2 c. soft bread crumbs
2 3 oz. pkgs. cream cheese
¼ c. dry onion soup mix
½ t. salt
½ t. ground nutmeg
2½ c. milk
2 T. flour

Thoroughly combine the meat, bread crumbs, cheese, soup mix, salt, nutmeg and ½ c. of milk. Shape into balls. Brown lightly in large skillet, shaking skillet to keep balls round. Cover and cook 20-25 minutes, or until done. Remove meat; drain off fat, leaving ¼ c. fat in skillet. Blend flour into fat; stir in remaining milk all at once. Cook and stir until thick and bubbly. Return meatballs to skillet. Cover and cook till heated through. Makes 10-12 servings.

Margery Burchfield—Blue Bonnet

SPAGHETTI AND MEATBALLS

8 oz. tomato sauce
2 T. grated onion
a sprinkle of ground cloves
1½ lbs. ground beef
3 T. chopped onion
1 egg, beaten
½ c. bread crumbs
½ t. salt
½ t. pepper

Mix tomato sauce, grated onion and ground cloves. Pour in frying pan; heat to boiling point, stirring frequently.

Mix ground beef with chopped onion, pepper, salt and bread crumbs. Form into small balls and drop into hot sauce. Cover and cook about 10 minutes, or until meatballs are cooked to your individual preference. Cook spaghetti following directions on pkg. Put spaghetti on platter and pour sauce and meatballs on top of it. Garnish with Parmesan cheese, if desired.

Mazie Parker—Pikes Peak

SPANISH MEATBALLS AMERICANIZED (WITH CALIFORNIA DIP)

2 c. California Dip
1½ lbs. ground beef
1½ c. soft bread crumbs
1 egg, beaten
½ t.nutmeg
¼ t. allspice
½ c. flour
2 T. butter or margarine
1 c. water

In medium bowl, combine 1 c. California Dip with meat, bread crumbs, egg, nutmeg and allspice. Shape in 1 inch balls. Roll in flour. In large skillet, melt butter and brown the meatballs. Stir in remaining California Dip and water; heat through.

Yields approximately 75 meatballs.

CALIFORNIA DIP

Blend 1 1⅜-oz. envelope Lipton onion soup mix with 1 pt. dairy sour cream.

Yields 6 servings.

Nellie Snow—Slaton

GRILLED CHICKEN

When cooking chicken or other fowl over a fire, tie to the grill and truss with unwaxed dental floss. It is very strong and will not burn.

BAKED FISH

To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.

SUPERB MEATBALLS

2 lbs. hamburger
1½ c. applesauce
1½ c. dry bread crumbs
½ c. onion
2 t. salt
½ t. pepper

Mix together and form into balls. Roll in flour and brown. Place balls in casserole dish and add (later, after mixing):

1 can condensed tomato soup
2 t. prepared mustard
1 c. grated carrots
½ c. onion
1 t. salt
½ can water
1 t. Worcestershire sauce
½ c. chopped celery
½ c. green pepper

Mix all ingredients and pour over meatballs. Bake for 1 hour at 375°. Serves approximately 6 people. Great for company.

Agnes Workman—Ninnekah

MEAT LOAF

2 lbs. ground beef
1 lb. sausage
1 medium potato, grated
1 onion
2 slices cheese
2 slices bread, cubed
2 eggs
½ c. stewed tomatoes
2 shakes garlic salt
1 small pepper
2 shakes Worcestershire sauce
salt
a dash of chili powder

Mix together well and bake at 350° for 45 minutes to 1 hour.

Nina Boyd—Blue Bonnet

MEAT LOAF

1 8 oz. can tomato sauce
¼ c. brown sugar
¼ c. vinegar
1 t. prepared mustard
1 egg, beaten
1 medium onion, minced
¼ c. cracker crumbs
2 lbs. ground chuck
1½ t. salt
¼ t. pepper

In a small bowl, combine tomato sauce, brown sugar, vinegar and mustard. Set aside for later.

Beat egg in a large mixing bowl. Add onion, cracker crumbs, ground chuck, salt and pepper. Add ½ c. of the tomato mixture and blend thoroughly.

Shape the mixture and place meat loaf in skillet. Cover.

Place skillet over low heat and bake 1 hour.

Warm remaining tomato sauce and serve with meat loaf. Makes 8 servings.

Elaine Drennan—Spring Creek

MEAT LOAF

1 envelope onion soup mix
1½ lbs. ground beef
1 c. bread crumbs
1 egg
½ c. water
¼ c. catsup

Preheat oven to 350°F. Combine all ingredients in shallow baking pan; shape into loaf. Bake 45 minutes, or until done. Makes 6 servings.

Florence Lowe—Slaton

MEAT LOAF

2 lbs. hamburger
½ lb. pork sausage
1 c. milk
3 eggs
tomatoes from 1 can tomatoes (save juice to pour over loaf after forming)
1 small onion, chopped fine
½ green pepper, chopped fine
14 soda crackers, crushed
salt and pepper to taste

Line pan with aluminum foil and bake at 375° for 1 hour. Baste occasionally with tomato juice.

Ruby Nelson—Ninnekah

MEAT LOAF

1 lb. meat
1 egg
1½ slices bread soaked in milk
salt and pepper
a little sugar
1 onion
1 medium can tomatoes

Mix together everything except tomatoes. Put in loaf pan that has been greased, and add a little water. Put on top of the meat loaf the can of tomatoes. Bake at 400° in oven for 15 minutes.

Genny Newton—Meridian

MEAT LOAF

2 lbs. lean, ground beef
3 eggs
1 medium onion
1 t. salt
1 t. pepper
24 saltine crackers, crushed

Mix ingredients. Add ⅔ of an 8 oz. can of tomato sauce. Form loaf, place in pan. Top with remaining sauce. Bake at 350° for 1½ hours.

Paulette Nicholas—Meridian

AUNT BILL'S MEAT LOAF

1½ or 2 lbs. ground beef
½ box croutons (onion and garlic)
1 c. green onion tops
1 t. oregano
1 t. sweet basil
salt and pepper
3 T. soy sauce
2 whole eggs
enough milk to moisten
catsup and Parmeson cheese (on top)

Bake in 350° oven for 45 minutes. Cool a few minutes before cutting.

Myrtle Cunningham—Lucile

DUTCH MEAT LOAF

2½ lbs. ground beef
1 c. small cheddar cheese cubes
½ t. pepper
1 onion, chopped
2½ c. day old bread crumbs
2 t. salt
½ green pepper, chopped
2 eggs

Mix together. Form mixture into 2 loaves. Put in ungreased loaf pans. Pour 1 c. ketchup over loaves and bake at 350° until done (about 1 hour). Serves 6-8.

Anna Mae Milliken—Happy Home

HAM-BEEF LOAF

2 lbs. beef, ground
1 lb. cured ham, ground
1½ c. bread crumbs
3 T. brown sugar
3 eggs, beaten
1 c. milk
2 T. prepared mustard

Combine ingredients and mix well. Shape into loaf and add small amount of water around loaf. Cover and bake at 375° for 45 minutes. Makes 8-10 servings.

Betty Eubank

JEANETTE'S MEAT LOAF

1½ lb. hamburger meat
1 can stewed tomatoes, or 1 can chopped tomatoes and green chilies
2 eggs
¼ lb. crackers
1 heaping T. chili seasoning
salt
pepper
catsup

Mix all together, except catsup, and put in a greased, square baking dish. Spread top with catsup. Bake 350° for 1 hour. Serves 6-8.

Jeanette Worden—Ninnekah

MINI-MEAT LOAF

1½ lbs. ground beef
¾ c. coarsely crushed Corn Flakes
1 10½ oz. can onion soup

Combine all ingredients and mix well. Fill muffin pans with mixture. Put about 1 t. of Snappy Sauce on top of each serving. Bake in a preheated 400°F. oven for 30 minutes. If desired, serve with additional Snappy Sauce. Makes 6 servings.

SNAPPY SAUCE

2 c. catsup
1 c. brown sugar
1 T. Worcestershire sauce

Thoroughly combine all ingredients in a saucepan. Turn burner flame to low, and cook sauce, stirring, until well blended (about 10 minutes). Makes about 3 c. of sauce.

Jessie Compton—Freeman

OATS MEAT LOAF

1½ lb. hamburger
1 c. tomato sauce
¾ c. oats, uncooked
1 egg, beaten
¼ c. chopped onion
1½ t. salt
¼ t. pepper

Mix; press into loaf pan. Preheat oven (350°). Bake for 1 hour.

Linda Butler—Ninnekah

ONION SOUP MEAT LOAF

2 lbs. ground beef
1 envelope onion soup mix
2 eggs, beaten
⅓ c. catsup
1½ c. soft bread crumbs
¾ c. warm water

In large bowl, place ground beef, onion soup mix, eggs, catsup, bread crumbs and water. Beat with mixer at low speed until all ingredients are well blended. Place mixture into a 9 x 5 x 2¾-inch loaf pan. Bake in a 350° oven for 1 hour. (Place slices of bread into blender to make bread crumbs.)

Jessie Compton—Freeman

FISH ODOR

To remove the odor of fish from cooking and serving implements, rinse in vinegar water.

QUICK MEAT LOAF

1 medium size carrot, grated
1½ lb. hamburger meat
1 pkg. onion soup (dry)
1 can Cambell's mushroom soup
2 eggs, beaten
touch of garlic
a little sweet basil
touch of catsup or Worcestershire sauce
taco sauce
salt and pepper to taste

Thicken a little with old-fashioned (not quick cooking) oatmeal, but not too thick, as it swells as it bakes. Mold into loaf shape pan (greased). Bake at 300° for 1 hour. Drain off extra fat. (You can use it for seasoning other things like soup.) When it starts to brown, baste with a little Russian dressing or tomato juice.

Linda Butler—Ninnekah

SOUPERIOR MEAT LOAF

1 envelope onion soup mix
2 lbs. ground beef
1½ c. soft bread crumbs
2 eggs
¾ c. water
¼ c. tomato ketchup

Preheat oven to 350°. In large bowl, combine all ingredients. Put into large, shallow baking pan. Shape into loaf. Bake 1 hour or until done. Makes 8 to 10 servings.

Vera Collins—Ninnekah

SUNDAY MEAT LOAF

1½ lb. lean, ground beef
1 t. salt
1 egg
20 round butter crackers, crushed
½ c. chopped onion
1 c. blended vegetable juice or tomato juice
¼ c. catsup
2 t. mustard
2 dashes Worcestershire sauce
1 can tomato sauce
3 slices American cheese

Lightly blend all ingredients, except tomato sauce and cheese. Blend in ⅔ of the tomato sauce and 2 slices of cheese, which have been diced. Pour into a 9½ x 5½ inch loaf pan and flatten top. Cut remaining cheese diagonally to form 4 triangles. Place on top of meat and pour remaining tomato sauce over cheese. Bake at 350° for 1 hour.

Jeanette Worden—Ninnekah

TOMATO MEAT LOAF

1 lb. ground beef
1 c. bread crumbs
1 t. salt
2 c. tomatoes (canned)
1 clove garlic, chopped fine
2 T. parsley, chopped
1 egg

Mix all ingredients and place in a loaf pan. Bake in a 350° oven for 1 hour.

Cora Oakes—Rural Neighbors

MEZETTI

2 T. shortening
1 lb. ground meat
¼ c. chopped green pepper
1 c. chopped onion
2 T. chili powder
1 c. grated cheese
2 t. garlic salt
1 8 oz. pkg. egg noodles
1 c. water
1 can tomato soup
1 can mushroom soup

Heat shortening. Brown meat and seasonings. Sprinkle noodles over meat. Mix soups together and pour over noodles. Add water and cook 30 minutes. Sprinkle grated cheese over this, and cook until melted. Use electric skillet for this dish. Serves 6 people.

Jeanette Worden—Ninnekah

SPANISH RICE

1 lb. ground beef
½ c. uncooked rice
4 c. salted water
1 small onion, chopped
1 small green pepper, chopped
1 t. salt
1 t. chili powder
2 c. tomato sauce
¼ lb. cheese, cut into ½ inch cubes

Cook the rice in boiling, salted water, until tender. Drain and blanch with cool water. Set aside. Brown the beef in 2 T. fat; stir to keep separate. Remove and cook the onion and pepper in the same fat, until onion is clear. Add the meat, salt, tomato sauce and chili powder. Simmer for 5 minutes. Stir sauce and cheese lightly into the rice. Pour into a 2-qt. baking dish and bake in 350° oven for 30 minutes. Will serve 6-8.

Nina Boyd—Blue Bonnet

SKILLET SPANISH RICE

¼ c. cooking oil
1 medium onion, thinly sliced
½ medium pepper, chopped
½ lb. ground beef
1 c. regular rice, uncooked
2 8 oz. cans tomato sauce
1¾ c. hot water
1 t. prepared mustard
1 t. salt
dash pepper

Heat oil in skillet. Add onion, green pepper, beef and rice. Stir over high heat until lightly browned. Add tomato sauce and remaining ingredients. Bring quickly to a boil. Cover tightly and simmer 25 minutes. Makes 4 servings.

Lois Cunningham—Lucile

BEEF STUFFED PEPPERS

2 lbs. ground beef
2 eggs
1 t. salt
½ c. diced onion
½ c. diced sweet peppers
¾ c. catsup
2 c. uncooked oatmeal
6 large sweet peppers, or 8 medium peppers

Cut top off peppers; remove the seeds and white membrane. Place peppers in hot water and set aside. Mix meat, eggs, onion, diced peppers, catsup, salt and oatmeal. Remove the peppers from hot water; dry out and place in a pan. Form meat mixture in balls and stuff peppers. Add a dash of catsup on top of each pepper. Cover and bake in a 350° oven 45 to 50 minutes. Oatmeal makes the meat very moist. Serves 6 to 8.

Marjorie Nicholas—Meridian

STUFFED GREEN PEPPERS

6 large peppers
5 c. boiling, salted water
1 lb. ground beef
2 T. chopped onion
1 t. salt
⅛ t. garlic powder
1 c. cooked rice
1 15 oz. can tomato sauce

Heat oven to 350°. Cut thin slice from the stem end of each pepper. Remove all seeds and membrane from the peppers. Cook in the salted water for 5 minutes, then drain. In a medium skillet, cook the ground beef and onion until browned. Drain off fat. Stir in salt, garlic powder, rice and 1 c. of the tomato sauce. Heat through; then lightly stuff each pepper with about ½ c. of meat mixture. Stand peppers upright in ungreased baking dish, 8 x 8 x 2-inches. Pour remaining tomato sauce over the peppers, cover and bake 45 minutes. uncover and bake 15 minutes longer. Serves 6. Stuffed peppers freeze well.

Myrtle Brown—Rural Neighbors

STUFFED GREEN PEPPERS

6 large green peppers, cored
1 lb. ground beef
½ small onion, chopped
½ can tomato soup
1 c. bread or cracker crumbs
1 t. salt
dash pepper
1 T. Worcestershire sauce

Cook peppers in boiling water for 5 minutes. Combine rest of ingredients, and stuff peppers. Place stuffed peppers upright in a casserole dish. Pour remaining soup, diluted with ½ can water, over peppers. Bake, covered, for 45 minutes at 350°F.; uncovered, 15 minutes longer at same temperature. Makes 6 servings.

Claire Powell—Extension Home Economist

GREEK STUFFED GREEN PEPPERS AND TOMATOES

4 medium green peppers
4 large, firm tomatoes
1 medium onion, chopped
4 medium potatoes (washed and leave skins on)
olive oil
1½ lb. lean, ground beef
2 cloves garlic, chopped
½ t. Cavender's Green seasoning

Wash and core bell peppers; punch a hole in the bottom. Core out tomatoes, leaving 4 c.; take insides of tomatoes and mash with fork to be used in meat mixture.

Brown ground beef, onion and garlic. Add 2 T. olive oil, tomato pulp, Greek seasoning, salt and pepper to taste.

Arrange pepper and tomato cups in center of large pan. Cut potatoes in lengthwise quarters; add 2 c. water; pour meat mixture into cups and over potatoes. Top with bread crumbs and a little Parmesan grated cheese on top. Bake in 350° oven until potatoes are done. (This is a good meal with a salad and hot bread.)

Carolyn Whitener—Ninnekah

STUFFED GREEN PEPPERS

3 large peppers
½ lb. ground beef
1 c. dry bread and cracker crumbs
1 T. chopped onions
1 t. salt
¼ t. pepper
1 can tomato sauce

Heat oven to 350°. Clean out pepper. Heat 1 c. of boiling water and ½ t. salt. Add peppers; cook 5 minutes, then drain. Mix remaining ingredients and stuff peppers. Stand peppers up in baking dish; then cook, covered, 45 minutes. Then uncover and cook 15 minutes longer.

Jeanette Worden—Ninnekah

HOMEMADE SUMMER SAUSAGE

5 lbs. hamburger (cheap)
2½ t. liquid smoke
2½ t. mustard seed
2½ t. garlic salt
5 rounded t. tender-quick salt

Mix all ingredients together thoroughly. Refrigerate. Each day for 3 days, mix well. Remove mixture from refrigerator and knead for 5 minutes on the 4th day. Divide mixture into 6 parts and roll into logs. Set logs on broiler pan and bake for 8 hours at 200°. After 4 hours, turn meat. When finished cooking, pat with towel to absorb remaining grease; cool. Wrap in aluminum foil. Refrigerate or freeze. If left in refrigerator, this will last for about 3 weeks. If frozen, it will last for at least 6 months.

Margery Burchfield—Blue Bonnet

LAPRINIA'S SUMMER SAUSAGE

2 lbs. ground beef
¾ c. water
¼ t. salt
½ t. course black pepper
¼ t. onion powder
¼ t. garlic powder
2 t. tender-quick salt
1 t. liquid smoke
1 t. mustard seed

Mix all ingredients well. Form into 2 rolls. Wrap in foil with a fork. Place on a rack in a pan, and cook at 350° for 1 hour.

Carolyn Whitener—Ninnekah

GOLDEN-BROWN CHICKEN

For golden-brown fried chicken, roll it in powdered milk instead of flour.

Fish

COD STEAKS WITH MUSHROOM SAUCE

4 fresh codfish steaks (¾ inch thick)
1 small onion, chopped
¼ lb. mushrooms, chopped
6 T. boiling water
3 T. butter
3 T. flour
2 c. milk
salt and pepper
paprika

Place steaks in oiled baking dish. Cook onions and mushrooms 3 minutes in water; add butter,stir in flour and mix. Add milk; heat to boiling, stirring constantly. Season and pour over cod. Sprinkle with paprika. Bake in moderate oven (350°) 30 to 35 minutes or until fish is tender. Serves 4.

Pamela Williams—Ninnekah

LINGUINI WITH WHITE CLAM SAUCE

1 medium onion, chopped
1 large clove garlic
½ c. olive oil or ½ c. butter
1 T. flour
3 6½ oz. cans minced clams
½ t. salt
½ t. dried basil leaves
⅛ t. pepper
fresh snipped parsley

Cook and stir onion and garlic in oil until onion is tender. Stir in flour. Add clams (with liquid), salt, basil and pepper. Heat to a boil and reduce heat. Cover and simmer 5 minutes.

Serve over hot linguini. Top with grated Parmesan or mozzarella cheese.

Carolyn Whitener—Ninnekah

HINTS

Ordinary baking soda can be used to extinguish small fires quickly.

To remove white spots and rings on furniture, cover with cotton soaked in iodine and then rub.

To remove machine oil from fabric, use soap and water on washable material after rubbing the spot with a good fat.

COPPERWARE

Clean with toothpaste and rinse.

CRAB MEAT MORNAY

8 T. butter
2 T. flour
1 bunch green onions, chopped
1 pt. breakfast cream
½ lb. grated Swiss cheese
2 T. dry white wine
1 lb. lump crab meat
salt, pepper and cayenne to taste

Saute green onions and parsley in butter. Add flour. Blend together and begin adding cream gradually until the sauce is smooth. Add cheese, wine and seasonings. Fold in crab meat very gently as not to break up the lumps.

Carolyn Spradlin—Pioneer

CRAB MEAT & SHRIMP MORNAY

8 T. butter
2 T. flour
1 bunch green onions, chopped
1 pt. breakfast cream
½ lb. grated Swiss cheese
2 T. white wine
½ lb. crab meat
½ lb. clean cooked shrimp
salt, pepper and cayenne to taste

Saute onions in butter until they are soft. Add flour. Blend together; add cream gradually until sauce is smooth. Add cheese, wine and seasonings. Fold in crab meat and shrimp. Serve over hot rice.

Carolyn Whitener—Ninnekah

BOILED CRABS, CRAYFISH OR SHRIMP

5 lbs. shellfish or 1 doz. crabs
1 lb. salt
2 slices lemon
2 whole allspice
1 onion, sliced
1 sprig thyme
1 bay leaf
1 red pepper pod (optional)
¾ t. celery seed
¼ t. black pepper

Into a large container, pour enough cold water to cover crabs or shellfish. To each qt. of water add ¼ c. salt, lemon, allspice, onion, thyme, bay leaf, red pepper pod, celery seed and black pepper. If commercial seasoning is available use 2 T. concentrated liquid or 2 bags in place of seasonings listed above. Let salty seasoned water boil for 10 minutes, then add crabs or shellfish and boil for 15 or 20 minutes, or until the shells are a bright red. Turn heat off, allow crabs or shellfish to remain in water 10 minutes. Drain. Serve hot or cold. A large amount of salt added to water to make a brine is a must in boiling crabs or shellfish. Crabs are always placed into the boiling salted water alive. Crabs and crayfish should be purged before boiling. To do so, place crabs or crayfish in a tub of water and add ½ box of salt.

Carolyn Spradlin—Pioneer

CREOLE CRAYFISH

8 T. butter
½ c. flour

Make a roux with the above ingredients. Add:

peel of ½ lemon, grated
1 whole bay leaf
½ t. cayenne
¼ t. ground cloves
¼ t. ground thyme
¼ t. ground marjoram
¼ t. ground sage
¼ t. ground allspice
½ stalk celery, chopped
4 onions, chopped
4 cloves garlic, chopped
1 bell pepper, chopped

Add to above and cook for 2 hours:

crayfish fat
¼ can tomato paste
¼ t. Worcestershire sauce
½ gal. water
3 lbs. peeled cooked crayfish tails

Add right before serving:

½ bunch green onion tops, chopped
½ bunch parsley, chopped

Serve hot over rice.

Carolyn Spradlin—Pioneer

FISH IN CREAM SAUCE WITH MUSHROOMS

8 oz. mushrooms, sliced
2 green onions, sliced
2 T. butter
2 lbs. fish fillets in serving pieces
¾ c. white wine
1 T. lemon juice
2 T. butter
2 T. flour
½ c. whipping cream
1 t. salt
¼ t. white pepper
½ c. shredded Swiss cheese

Cook mushrooms and onions in butter about 3 minutes. Remove from skillet. Add fish, wine, lemon juice and just enough water to cover fish. Heat to boiling; reduce heat, cover and simmer until fish flakes easily - 4 to 5 minutes. Remove and keep warm.

Heat liquid to boiling. Reduce to 1 c. - about 7 minutes. Pour into cup and save. Heat 2 T. butter; stir in flour; stir 1 minute.

(Continued Next Page)

Remove from heat and add liquid and cream. Heat 1 minute. Add mushrooms, onions, salt and pepper.

Pour sauce over fish. Sprinkle with cheese. Put in oven under broiler and melt cheese about 2 or 3 minutes.

Carolyn Whitener—Ninnekah

BAKED FISH

4 large fish steaks about same size (white meat)
1 c. macklejack cheese, grated
1½ c. cottage cheese
1 egg, beaten
butter
bread crumbs
salt and pepper

Place 2 fish steaks on bottom of foil. Mix egg, cheese and cottage cheese together. Add salt and white pepper. Layer on top of fish. Add the other 2 fish steaks on top. Drizzle melted butter on top with little bread crumbs and wrap in foil. Bake about 25 min. at 350°.

Also, crab meat can be added to cheese mixture.

A good, white, mild horseradish sauce for roast beef is a slice of trim bread, 1 to 2 t. horseradish, a little milk and sugar to your taste; put in blender and blend. Keep tasting as you mix; the hotness and mildness depends on how you add the sugar and horseradish and what you like.

Carolyn Whitener—Ninnekah

EASY AND GOOD FISH BAKE

2 lbs. white fish fillets
1 bottle Green Goddess creamy salad dressing
1½ c. grated cheddar and Swiss cheese
2 c. crushed potato chips

Marinate fish in salad dressing 1 to 2 hours. Put in Pyrex baking pan, top with potato chips and then cheese. Bake 20 minutes at 350°.

Carolyn Whitener—Ninnekah

CRISPY OVEN FRIED FISH

4-6 pan dressed fish, about ½ lb. each
1 t. salt
⅛ t. pepper
1 c. chopped fresh parsley
¼ c. soft butter
1 beaten egg
¼ c. milk
1 t. salt
¾ c. dry bread crumbs
½ c. grated Swiss cheese
3 T. melted butter

Sprinkle fish inside and out with salt and pepper. Add parsley to butter and mix. Spread inside of each fish with about 1 T. of parsley and butter. Combine egg, milk and salt. Combine crumbs and cheese. Dip fish in egg mixture and roll in crumb mixture. Put on a well-greased baking sheet. Sprinkle remaining crumb mixture on top of fish. Drizzle with melted butter. Bake 500° for 10 minutes or until fish flakes easily.

Carolyn Whitener—Ninnekah

BATTER FOR FISH

2 eggs, beaten
1 c. milk
⅔ c. flour
4 T. cornmeal
½ t. black pepper
cornmeal to turn fish in

Combine ingredients; dip fish in the above mixture and deep fry in hot shortening heated to 400°F. until golden brown.

Myra Graves—Slaton

BAKED STUFFED FLOUNDER

½ c. celery, chopped
½ c. green onions, chopped
1 clove garlic, minced
8 T. butter
1 c. bread crumbs
4 T. lemon juice
½ lb. boiled shrimp, chopped
½ lb. lump crab meat
2 T. parsley, chopped
1 egg, slightly beaten
salt, black pepper and cayenne to taste
4 flounders, medium size

Saute celery, onion and garlic in melted butter over a low heat. Add bread, shrimp, crab meat, parsley and egg; mix well. Season with salt, black pepper and cayenne. Split thick side of flounder, lengthwise, and crosswise. Loosen meat from bone of fish to form a pocket for stuffing. Brush well with melted butter and lemon juice, salt and pepper and stuff pocket. Place in a pan with enough water to cover the bottom of the pan. Broil 3 inches from heat until fish flakes very easily with a fork. Baste every few minutes with liquid in pan. Serves 4.

Carolyn Spradlin—Pioneer

NEW ORLEANS GUMBO

6 strips of bacon, cut up small
¾ c. chopped green onions
2 cloves of garlic, smashed
5 T. flour
2½ t. salt
5-6 c. water
1 t. thyme
½ t. pepper
1 1 lb. can whole tomatoes, cut up
2 bay leaves
1¾ c. cooked ham, cut into ¾-inch cubes
1 t. Louisiana hot sauce
10 oz. frozen or fresh sliced okra
2 lbs. medium size, raw shrimp, peeled and cut across 1 time
4 c. cleaned, deboned white fish raw and cut into 2" pieces

*You can add chicken or crab meat, also.

In large, heavy Dutch oven pan, saute bacon until crisp. Remove, set aside. In drippings, saute onions and garlic until tender. Sprinkle in flour and stir until blended. (Don't burn.) When flour is tan color, add water, stirring until smooth. Add thyme, salt, pepper, tomatoes, bay leaves, and ham. Cover and simmer 30 minutes. Add okra. Cook 14 minutes, then add hot sauce, shrimp, fish and bacon bits.

This is better fixed the day before eaten, served over bowls of hot rice, and you can't forget hot French bread.

Carolyn Whitener—Ninnekah

SEAFOOD GUMBO

2 T. shortening
1 lb. fresh or canned okra
1 large onion, chopped
1 bunch green onions, chopped
½ c. celery, chopped
1 c. tomatoes, chopped
2 sprigs parsley, chopped
1 bay leaf
1 sprig thyme
2 qts. water
salt and pepper
1 lb. (headless, raw) shrimp, peeled
½ lb. crab meat or 1 doz. crabs
1 T. File'

Fry okra in shortening until it ceases to "rope" (about 30 to 40 minutes). Add onions and celery; cook until soft, about 5 minutes. Stir in tomatoes, parsley, bay leaf, thyme, and the water. Simmer for ½ hour. Add the shrimp and the crab meat, and simmer for 30 minutes longer. Remove from the heat. Stir in the File', just before serving. Gumbo is better if cooked in the morning and let stand for several hours.

Serve with cooked rice or with noodles. This recipe will serve 6.

Pamela Williams—Ninnekah

LOBSTER THERMIDOR

3 live lobsters (1½ lbs. each)
2 T. olive oil
2 T. butter
3 green onions, chopped
½ c. dry white wine
1 t. English mustard
1 t. parsley, chopped
2 c. Mornay sauce
1 T. whipped cream
Parmesan cheese

Remove and crack claws. Split lengthwise; clean, dot with butter, salt and pepper. Put olive oil in flat pan; place lobsters and claws on it and bake in hot oven 20 minutes. Melt butter, add green onions and wine. Cook until reduced ½ of original quantity. Add mustard, parsley and Mornay sauce. Cook to combine ingredients. Remove lobster meat and mix with ⅔ of sauce. Put a little sauce in each shell and fill them with lobster mixture, spread tops with remaining sauce mixed with whipped cream. Sprinkle with Parmesan cheese and brown under broiler flame.

Carolyn Spradlin—Pioneer

FRYING OYSTERS

Drain oysters (saving the juice to add to other as oyster stew). Cut each one in half lengthwise. Dredge in flour; that is, have a lot of flour on both sides of each piece. Put in ½ inch of oil in heavy skillet; get it hot. Place oysters in carefully; salt to taste. Cover, cook till light golden brown. Turn when both sides are light brown. Drain and serve.

Note: Fresh ones are best, but can use the ones in jars in the meat section of a market. Also, smaller ones are best.

Linda Butler—Ninnekah

SALMON CROQUETTES

8 T. butter
1-2 T. flour
1 onion, chopped
1 c. milk
juice of 1 lemon
1 large can salmon (save liquid)
cracker crumbs
1 egg, beaten

Brown onions in butter until clear. Add enough flour to thicken. Stir in all of the salmon juice and milk. When this thickens, add mashed salmon and lemon juice. Mix well. Chill for 3 to 5 hours. When thoroughly chilled, shape into croquettes. Dip in beaten egg and roll in crumbs. Fry in hot oil until tender. Serves 4.

Carolyn Spradlin—Pioneer

SALMON LOAF

1 can salmon
1 c. cracker crumbs
1 egg, well beaten
1 c. milk
1 c. cheese, diced

Crumble the salmon with a fork. Beat the egg well in a medium sized bowl. Add milk. Pour the crumbled salmon, diced cheese and cracker crumbs into the milk-egg mixture. Mix lightly but well. Pour into greased baking dish (9 x 5 x 2). Bake at 300° about 45 minutes.

Mable Phariss—Happy Home

BAKED SALMON LOAF

⅓ c. milk
2 c. soft bread crumbs
3 c. flaked salmon
¾ c. mayonnaise
3 T. chopped parsley
1 T. minced onion
1 T. lemon juice

Pour milk over bread crumbs, let stand for 10 minutes. Flake salmon, removing skin and bones. Mix with bread crumbs and remaining ingredients. Pack lightly into greased 8½ by 4½ inch loaf pan. Bake in 350° oven for 55 minutes. Turn onto a hot platter.

Mickey Berry—Ninnekah

DEVILED SALMON

1 can red salmon, flaked
1 c. undiluted tomato soup
¼ small onion
¼ small green pepper
3 T. butter
½ t. salt
1 t. prepared mustard
1 slice lemon with peel

Put salmon in a buttered casserole. Put remaining ingredients into a blender. Blend until green pepper is chopped. Cover salmon with mixture and bake at 350°F. for 30 minutes. Yields 4 servings.

Myra Graves—Slaton

SALMON LASAGNA

½ c. chopped onion
½ c. chopped green pepper
¼ c. butter
2 6 oz. cans tomato paste
1½ c. water
1 t. dried basil
½ t. salt
⅛ t. pepper
2 1 lb. cans salmon
1 8 oz. pkg. lasagna noodles, cooked
1 6 oz. pkg. mozzarella cheese slices
½ c. Parmesan cheese

Cook the onion and green pepper in butter until tender, but do not brown. Add the tomato paste, water, seasonings and salmon. Grease a 13 x 9 x 2 baking pan. Alternate layers of noodles, salmon mixture and cheeses, making three layers of each with the cheeses on top. Bake in moderate oven (375°) for 30 minutes. Makes 12-14 servings.

Pamela Williams—Ninnekah

SALMON PATTIES

2 c. meal (either kind)
1 c. boiling water (heat in microwave)
1-2 eggs, beaten
1 can flaked salmon
1 c. bacon drippings or shortening

Put meal in mixing bowl. Pour hot water over meal, stirring well. Beat eggs, add to meal mixture. Blend in salmon and stir until mixed well. Heat shortening in favorite skillet until hot. Form the mixture into nice size patties. Drop into hot grease. Cook until brown on one side - quickly turn on the other side and brown. Place on paper towels to drain.

Mickey Berry—Ninnekah

SALMON WELLINGTON

1 15 oz. can salmon
½ c. chopped green pepper
¼ c. chopped onion
2 T. butter
1 c. soft bread crumbs
1 T. lemon juice
1 T. chopped parsley
½ t. tarragon
2 eggs, beaten
dash of pepper

PASTRY

2 c. flour
½ t. salt
¾ c. shortening
6 T. water
1 egg yolk
1 T. water

Drain and flake the salmon, reserving 2 T. liquid. Saute green pepper and onion in butter until tender. Add salmon, reserved liquid and remaining ingredients, except pastry. Mix thoroughly.

To make pastry, combine flour and salt. Cut in shortening and gradually add the water. Toss with a fork until moistened. Form into a ball, then roll out to a 9 x 12 rectangle. Reserve trimmings for garnish. Form salmon mixture into a loaf and place in the center of the pastry. Fold pastry around the salmon. Moisten edges and seal well. Place seam side down in baking dish.

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Mix egg yolk and water and brush over pastry. Cut fish shapes from the trimmings and place on the top of the loaf. Brush with egg mixture. Prick the pastry with a fork. Bake at 400° for 25 to 30 minutes, till lightly browned. Serve with:

CELERY DILL SAUCE

Combine:

- 1 10½ oz. can condensed cream of celery soup
- ½ c. milk
- 1 T. chopped parsley
- 2 t. lemon juice
- ¼ t. dill
- ¼ t. onion powder

Heat until blended, stirring frequently. Serves six.

Myrtle Brown—Rural Neighbors

RAYNA'S QUICHE PASTRY

- 3 oz. Philadelphia cream cheese
- 1 cube butter
- 1 c. flour, sifted
- enough cream to make soft dough
- 9" pastry shell, unbaked

SHRIMP AND HAM FILLING

- 1½ c. Swiss cheese, grated
- 5 oz. shrimp
- ½ c. small ham cubes
- 3 T. chopped green onion
- 1 c. milk
- ½ t. salt
- 3 eggs, beaten
- ¾ c. sliced mushrooms

Beat eggs lightly and combine with milk and salt. Stir in cheese, shrimp, ham, mushrooms and onions. Pour in 9 inch pastry. Bake 350° for about 35 minutes or until set. Allow to stand 10 minutes before slicing.

Carolyn Whitener—Ninnekah

BUTTERFLY SHRIMP

- 20 medium shrimp
- salt to taste
- 1 T. baking soda

Remove shells, but the last piece next to the tail, leave that on. Slice the shrimp down the underpart, not all the way through. Rinse well and remove dark vein from each. Add salt and soda. Let stand 30 minutes.

- 1 c. flour
- 1 c. water
- ½ t. salt
- 2 t. baking powder
- corn oil or peanut oil

For the batter, add flour and water. Stir till smooth, or strain it. Add salt and baking powder. Rinse shrimp in cold water, drain. Heat oil in deep pan. Dip shrimp in one at a time in the batter and fry until golden brown. Drain on paper towels.

To get the shrimp to lay better, I open them after they've been cut on a cutting board and press each one down with a side of a knife.

Carolyn Whitener—Ninnekah

SHRIMP CREOLE

- 3 T. butter
- 2 medium onions, chopped
- 1 clove garlic, minced
- ½ green pepper, chopped
- ½ c. celery, chopped
- 1½ T. flour
- 1 1 lb. can tomatoes
- 1 lb. cleaned shrimp
- 1 t. salt
- 1 t. sugar
- 2 bay leaves
- ½ t. thyme
- ½ t. allspice
- 1 T. Worcestershire sauce
- ¼ t. Tabasco sauce

Melt butter in a skillet. Add onions, garlic, pepper, celery. Cook until tender, not brown. Blend in flour. Add tomatoes, salt, sugar, bay leaves, thyme, allspice and sauces. Simmer covered for 30 minutes. Add shrimp, and cook another 15 minutes. Serve over rice.

Nancy Johnson—Ninnekah

SHRIMP CREOLE

- 2 T. butter
- ½ of medium sized pepper, chopped
- 2 medium onions, chopped
- ½ c. celery, chopped
- 1 1 lb. 4 oz. can tomatoes
- 1½ t. salt
- ¼ t. black pepper
- ⅛ t. red pepper
- 1 c. water
- 1 T. flour
- 1 t. sugar
- 2 c. cooked shrimp
- 1 pt. frozen pea pods, partially defrosted

Melt the butter in a skillet; saute the green pepper, onions and celery in a skillet until tender. Add the tomatoes, salt, black pepper, red pepper and water. Cover and cook about 10 minutes. Combine flour and sugar; add enough water to make a smooth sauce and stir into the tomato mixture. Cook and stir until slightly thickened. Add shrimp and pea pods; cook until pea pods are tender, about 5 minutes. Serve with fluffy rice. This will make 6 servings.

Pamela Williams—Ninnekah

SHRIMP JAMBALAYA

- 2 lbs. fresh jumbo shrimp, peeled and deveined
- 2 T. vegetable oil
- ½ lb. seasoned sausage
- ½ c. green onions, chopped
- 2 cloves garlic, chopped
- ¼ c. parsley, chopped
- 1 c. green pepper, chopped
- 1½ c. canned tomatoes
- 1 bay leaf
- 1 t. thyme, crushed
- ⅛ t. cayenne pepper
- ½ t. salt
- 1 c. long grain rice (uncooked)
- 1½ c. water

Prepare shrimp. Saute sausage in oil, about 3 minutes. Add garlic, onion and pepper. Cook to tender stage. Add parsley, tomatoes, seasonings, rice and water. Stir thoroughly. Add shrimp. Bring to a boil. Reduce heat and cover. (It is best to use a heavy pot with a tight fitting lid.) Cook, without stirring, over a low temperature for 25-30 minutes. Rice should be fluffy. The sausage gives this popular New Orleans recipe a special "zip." Serves 6.

Carolyn Spradlin—Pioneer

TUNA PIE

- 1 6 oz. can tuna
- 1 c. grated cheese
- 1 3 oz. pkg. cream cheese
- ¼ c. chopped onion
- 1 jar pimento
- 1 c. milk
- ½ c. Bisquick
- 2 eggs
- dash of salt and nutmeg

Mix the first 5 ingredients together and press into a buttered pie pan. Mix the next 4 ingredients into a blender and mix on high speed. Pour over the first mixture in the pie pan. Bake at 400° for 30 minutes. Let stand 5 minutes before cutting and serving. Chicken can be used instead of tuna.

Clara Terry—Happy Home

TUNA-RICE PIE

- 1 c. rice
- 1 egg, well beaten
- 1 11 oz. can cheddar cheese soup
- 1 t. Worcestershire sauce
- 1 17 oz. can sweet peas, drained
- 1 6 ½ or 7 oz. can tuna, drained and broken into chunks
- 1 2½ oz. jar sliced mushrooms, drained
- 2 T. chopped pimiento (optional)

Cook rice according to pkg. directions. Cool. Stir in beaten egg. Spoon rice into buttered 1½ qt. baking dish. Press evenly on bottom and up sides to form a ½ inch wide rim. Combine soup and Worcestershire sauce in large saucepan. Bring to a boil, stirring constantly. Remove from heat and stir in remaining ingredients. Pour into rice shell. Cover and bake at 375° for 20 minutes or until heated through. Makes 4 to 6 servings. (One 5 or 6¾ oz. can boned chicken or 1 c. diced cooked chicken may be substituted.)

Jeanette Worden—Ninnekah

EASY AND FAST SEAFOOD PIE

- 6 oz. crab meat
- 6 oz. cleaned shrimp
- 1 c. shredded cheddar and Swiss cheese
- 1 3 oz. pkg. cream cheese cut in ¼" cubes
- ¼ c. sliced green onions
- 1 c. sliced fresh or canned mushrooms
- ¼ c. fine bell pepper
- 2 c. milk
- 1 c. Bisquick baking mix
- 4 eggs
- ¾ t. salt

Grease large pie pan (glass). Add crab meat, shrimp, grated cheese, onions, bell pepper and mushrooms in pan. Add remaining ingredients in blender and blend on high 1 minute. Pour in pan. Bake (in 400° oven) until knife comes out of center clean, 35 to 40 minutes. Cool 8 minutes before cutting.

Carolyn Whitener—Ninnekah

Pork

BACKBONE AND TURNIP

- 1 lb. pork backbone, or 1 lb. pork country style ribs
- 3-4 medium turnips
- salt
- pepper

In 6-qt. saucepan, cook ribs or backbone in water that covers them, until tender. Peel turnips. Slice and cook over meat for 30 minutes. I serve this with cornbread, sliced tomatoes and green onions. This is a meal in one pan.

Jeanette Worden—Ninnekah

BAKED HAM STRATA

12 slices white bread
1 c. ground, cooked ham
6 slices processed cheese
3 eggs, beaten
3 c. milk
½ t. salt
½ t. dry mustard
1 c. Corn Flakes crumbs
3 T. butter, melted

Trim crusts from bread; arrange 6 slices in 9 x 13 baking pan. Sprinkle ham over bread, top with cheese slices. Place the remaining bread slices over cheese. Combine the next 5 ingredients, stirring well. Pour over bread. Cover casserole and chill several hours or overnight. Combine Corn Flakes crumbs and butter; sprinkle over casserole. Bake at 350° for 45 minutes.

Lucille White—Ninnekah

HAM AND CHEESE PIE

1 unbaked 9-inch pastry shell
½ c. mayonnaise
½ c. milk
2 eggs
1 T. cornstarch
1½ c. cheese, chopped
½ c. green onion, sliced
¼ t. pepper
1½ c. ham, cubed

Mix together the mayonnaise, milk and eggs. Add the cornstarch and mix until smooth. Stir in next 4 ingredients. Turn into pastry shell. Bake in a 350° oven for 35 to 40 minutes, or until golden brown on top, or when knife inserted in center comes out clean. Serves 6 to 8.

Lou Bonds—Springcreek

HAM LOAF

2 lbs. ground lean pork
1 lb. ground ham
1 c. tomato juice
1 c. crumbs
2 eggs, beaten
½ t. salt

Beat eggs; add crumbs and tomato juice. Pour over meat and mix well. Bake 2½ hours at 300°. Serves 12.

Ruby Nelson—Ninnekah

HAM LOAF

2 lbs. ground fresh pork
1 lb. ground cured ham
1 t. pepper
½ t. salt
1 c. milk
1 c. cracker crumbs
1 small bottle catsup
1 can tomato soup

Combine crumbs, soup and catsup. Add half of this mixture to meat and put the other on top of the loaf. Bake 1½ hours at 300°.

Bertie Newton—Springcreek
Lou Bonds—Springcreek

HAM LOAF

5 lbs. ground cured ham
3 lbs. ground lean pork
4 eggs
3 c. cracker crumbs
3 c. milk
⅛ t. pepper

Mix above ingredients together and place in roasting pan. Baste often with the following sauce:

1½ c. brown sugar
½ c. water
½ c. vinegar
1 T. dry mustard

Let come to a boil and baste ham loaf often while baking. Bake 3 hours at 350°. About 20 servings.

Grace Rowe—Arcadia

HAM LOAF

2 c. leftover ham, ground
24 saltines, crushed
½ onion, chopped
2 eggs, slightly beaten
½ c. milk
dash pepper
½ c. brown sugar
3 t. vinegar
2 t. dry mustard
1 8½ oz. can crushed pineapple
1 c. pork roast, ground and uncooked

Blend ham, pork roast, saltines and onions. Mix well. Add eggs, milk and pepper to mixture to form loaf in a 5" x 9" loaf pan or small casserole dish. Combine brown sugar, vinegar, mustard and pineapple. Pour over loaf. Bake in a 350° oven for 30 minutes. Serves 6.

Carolyn Spradlin—Pioneer

HAM LOAF

2 lbs. ground ham
2 lbs. ground beef
1 T. finely diced onion
4 eggs
1 c. milk
2 c. bread crumbs
1 T. Worcestershire sauce
½ t. pepper

Bake 1 hour at 350°.

Glaze:

½ c. catsup
½ c. brown sugar
¼ c. vinegar
1 T. prepared mustard

Mix and cook for 5 minutes. Pour over ham loaf and bake another ½ hour at 325°.

Hazel Woodruff—Freeman

BAKED HAM AND CHEESE LOAF

1 c. milk
1 egg
2 T. ketchup
2 T. mustard
1 t. salt
½ t. pepper
2 c. bread crumbs
2 lbs. ground ham
2 T. chopped onion
1 t. parsley flakes
1 lb. cheddar cheese

Glaze:

½ c. ketchup
½ c. brown sugar

Mix milk, egg, ketchup, mustard, salt, pepper, bread crumbs, ham, onion and parsley; set aside. Grate cheese. Generously grease loaf pan and then layer meat mixture, a layer of cheese, a layer of meat, a layer of cheese and then the last layer of meat. Mix ketchup and brown sugar. Top with the glaze. Bake at 350° for 70 minutes. Cool.

Carolyn Spradlin—Pioneer

HAM AND POTATO SKILLET

1 lb. sliced, ready to eat ham
1 t. butter
1 T. brown sugar
1 can cream of mushroom soup
½ c. canned milk
½ c. water
½ c. chopped onion
½ t. salt
¼ t. pepper
3 c. peeled potatoes
1 c. peeled carrots

In a 10-inch skillet, brown the ham in the butter and the brown sugar. Remove the ham and pour off the drippings. Mix in the same skillet, the soup, milk, water, onions and the seasonings. Mix well and then stir in the potatoes and the carrots. Cover and cook over a low heat, stirring now and then, until the vegetables are tender—about 35 minutes. Then place the ham on the vegetables. Cover and cook about 10 more minutes. This will make about 4 servings.

Nina Boyd—Blue Bonnet

HAWAIIAN SUPPER

2½ c. chopped ham
½ c. green pepper, chopped
2 T. butter
1½ c. pineapple
1½ c. pineapple juice
1½ c. water
2 T. vinegar
2 T. brown sugar
2 T. cornstarch
½ t. salt
½ t. dry mustard
½ t. black pepper

Saute the chopped ham and green pepper in the butter until lightly browned. Combine the pineapple juice and the water with the other ingredients and mix well. Add to the ham mixture and cook until the sauce is thickenened and transparent. Then add the pineapple and serve on the top of hot rice. Chicken can be used instead of ham.

Jewell Cole—Lucile

SAVORY HAM PIE

3 T. chopped onion
¼ c. chopped green pepper
¼ c. fat
6 T. flour
1 10½ oz. can condensed chicken soup
1⅓ c. milk
1½ c. diced, cooked ham
1 T. lemon juice
1 recipe cheese biscuit dough

Saute onion and green pepper in fat and stir in flour. Add soup and milk, and cook until thickened. Add ham and lemon juice; mix and pour into greased baking dish. Roll out biscuit dough on floured board. Cut with doughnut cutter and arrange on the top of the ham mixture. Bake in hot oven (450°) for 15 minutes and reduce heat to 425° and bake 10 minutes longer. This recipe will serve 6.

Pamela Williams—Ninnekah

CREAMED PORK CHOPS

4 thick pork chops
oil
1½ 10½ oz. cans cream of mushroom soup
⅓ c. milk
2 stalks celery, finely cut
4 slices wheat bread, toasted and cubed
2 t. poultry seasoning
salt and black pepper
2 red apples, unpeeled and sliced

Tip: You can substitute cream of mushroom soup for cream of celery soup, if you wish.

Wipe pork chops with damp paper towels. Brown them in a little heated oil. Arrange chops in oiled baking dish.

Combine soup and milk, mixing until creamy and smooth. Add celery, bread crumbs, poultry seasoning, salt and black pepper. Pour mixture over the chops. Sprinkle with apple slices.

Bake, uncovered, at 350° for 1 hour or until done. Garnish with apple wedges if you like.

Preparation time: 15 minutes. Baking time: 1 hour at 350°. Money saving! Makes 4 servings.

Sue Bartlett—Winter Creek

PORK CHOPS DELUXE

4 lean pork chops
4 thin slices lemon
4 thin slices onion
¼ c. catsup
¼ c. brown sugar

Place pork chops in shallow baking pan. Put one slice onion and one slice lemon on each pork chop. Spread brown sugar and catsup over chops, dividing as equally as possible. Cover and bake at 350° for one hour. Uncover and bake 30 minutes more, basting occasionally.

Anna Mae Milliken—Happy Home

GARDEN FRESH PORK CHOPS

1 T. butter or margarine
2 pork veal chops, 1-inch thick
1 carrot, cut into ½-inch pieces
½ c. sliced, fresh green beans
1 small potato, cut into chunks
¼ t. basil
2 envelopes Lipton cream of mushroom cup-a-soup
⅔ c. water

In skillet, melt butter and brown chops. Add vegetables, basil and cup-a-soup blended with water. Simmer, covered, 45 minutes or until chops and vegetables are tender. Makes about 2 servings.

Substitution: Use canned or frozen green beans; add during last 10 minutes of cooking.

Note: Recipe can be doubled.

Polly Snow—Pikes Peak

PORK CHOPS, MUSHROOMS & RICE

6 pork chops, ½ inch thick
salt and pepper to taste
1 4 oz. can mushrooms (stems and pieces or sliced), drained
3 T. oleo
1 c. Minute Rice
1 c. Worcestershire sauce
½ t. Kitchen Bouquet
Browning Sauce:
pork chop juice
enough water to make 1 c.

Cook pork chops covered, over low heat. In another pan, saute mushrooms in oleo. Add Worcestershire sauce and Kitchen Bouquet. Cook approximately 10 minutes covered, over low heat. Pour juice off meat into measuring cup and add water. Pour into mushroom mixture. Bring to boil and add rice. Stir, remove from heat and let stand 5 minutes. Add rice and mushroom mixture to pork chops and serve. Serves 4-6.

Jeanette Worden—Ninnekah

ORANGE PORK CHOPS

6 pork chops
½ c. orange juice
1 t. salt
½ t. dry mustard
¼ c. brown sugar
¼ t. pepper

Place pork chops in roasting pan. Mix other ingredients and pour on top. Bake at 350° for 1 hour, basting often.

Mary Hedger—Blue Bonnet

PORK CHOPS WITH RICE

4-6 pork chops
2½ c. water
2 c. instant rice
1 pkg. dried onion soup mix

Fry pork chops until well done; drain well. In large casserole dish, pour water; mix in onion soup mix and rice. Place pork chops on top of rice mixture. Cover and bake 1 to 1½ hours at 350°.

Gerry Newton—Alex

EASY PORK CHOP RICE BAKE

1 c. long grain rice
1 1¼ oz. pkg. onion soup mix
4 pork chops
1 10¾ oz. can cream of mushroom soup
1 c. water

Spread rice in the bottom of a lightly greased 9 x 9 x 2-inch baking dish. Sprinkle with half the soup mix (about 2 T.); place pork chops over rice. Combine soup, water and the remaining soup mix; pour over pork chops. Bake, uncovered, in a 350° oven 1 hour and 45 minutes. Serves 4.

Jeanette Worden—Ninnekah

PORK WITH SAUERKRAUT (BAVARIAN STYLE)

2 lbs. cold packed sauerkraut
4 smoked pork chops
1 lb. smoked Polish sausage, cut in 2 inch pieces
1 small onion, peeled and sliced thin
3 medium, washed potatoes, sliced thin
salt and pepper
1½ t. caraway seed
2 c. water

In deep pan, put pork chops on bottom. Add sausage, then potatoes, onions, salt, pepper and half of the caraway seeds. Top with sauerkraut and rest of caraway seeds. Add 2 c. water; top with lid and cook on low heat 30 minutes until potatoes are done.

Serve with hot pumperknickel or rye bread.

Carolyn Whitener—Ninnekah

WIENER SCHNIETZEL

6 or more pork chops
bread crumbs, powdered
garlic salt (as much as you like)
2 eggs
2 t. milk (or less)

Mix eggs and milk into batter in shallow bowl. Set aside. mix bread crumbs and garlic salt on a plate. Stir until well mixed. Dip pork chops in egg and roll into bread crumbs. Deep fry until brown on both sides or until done.

Linda Butler—Ninnekah

MINI-TIKI RIBS

2 lbs. pork spare ribs
¼ c. soy sauce
¼ c. honey
⅓ c. lemon juice
2 T. catsup
2 T. syrup for canned pineapple
1 T. brown sugar
1 t. dry mustard
½ t. powdered ginger
½ t. cornstarch
1 1-lb. 4-oz. can pineapple chunks, drained

Have spare ribs sawed through middle to make shorter lengths. Cut in two. Cover with lightly salted water; simmer 12 hours. Cool ½ hour in broth; drain. Place ribs in large plastic bag. Combine soy sauce, honey, lemon juice, catsup, pineapple syrup, brown sugar,mustard and ginger. Pour over ribs and marinate several hours in refrigerator. Drain, saving marinade. Place ribs in single layer and bake at 400°F. for 20 minutes. Combine reserved marinade and cornstarch. Heat to boiling, stirring. Spoon over ribs. Bake 20 minutes longer, basting frequently with marinade. Add pineapple. Bake 10 minutes longer until ribs are nicely glazed. Makes 4 to 6 servings.

Jessie Compton—Freeman

BARBECUED RIBS

¼ c. brown sugar
1 T. paprika
1 T. celery seed
1 T. salt
1 T. liquid smoke
¼ c. vinegar
1 small can tomato juice

Mix all together and use ½ of it to pour over ribs when they are put in oven. Use remainder to baste ribs every 15 or 20 minutes. Bake 2½ hours at 250° or 300°. This is enough sauce for about 3½ or 4 lbs. of ribs. It will serve 4 or 5 people.

Merle Patterson—Washita Valley

QUICHE LORRAINE

1 9-inch unbaked pie shell
1 egg white, whipped until frothy
½ lb. Canadian bacon, diced
1 onion, thinly sliced
1 c. grated Swiss cheese
¼ c. grated Parmesan cheese
3 eggs, slightly beaten
1½ c. Half-and-Half
¼ t. nutmeg
½ t. salt
⅛ t. cayenne pepper

prepare pie shell according to directions for Basic Pie Crust. Use either a pie plate or a quiche pan.

Prick sides and bottom of the pie shell. Brush the shell with a little of the whipped egg white, and bake in a preheated 450° oven for 5 minutes.

In a heavy 8-10-inch skillet, cook the bacon until crisp. Remove and drain. Remove all but 1 T. of bacon fat. Cook the onion,

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separated into rings, in the bacon fat until transparent, 2-3 minutes. Spread cheeses, bacon, and onion in the partially baked pie shell. Combine the eggs, Half-and-Half, nutmeg, salt, and cayenne, and strain over the cheese mixture. Bake in a preheated 450° oven for 15 minutes and then reduce heat to 350° and bake 10-15 minutes longer, or until custard sets (when knife inserted 1 inch from the pastry edge comes out clean). Serves 8.

NOTE: When cut into smaller pieces, this may also be served as an hors d'oeuvre.

Gloria Calhoun—Extension Secretary

QUICHE LORRAINE

2 9-inch pie shells
8 slices bacon, choped
1 bunch green onions, minced
1 T. butter
1 4 oz. can sliced mushrooms, drained
4 thin slices ham, shredded
½ lb. Swiss cheese, grated
4 whole eggs
1½ c. Pet milk
1 clove garlic, pressed
½ t. salt
½ t. dry mustard
dash nutmeg
dash black pepper

Prebake pie shells 10 minutes in 400° oven. When prebaking shells, line with wax paper and fill with rice or dried beans to prevent pastry from puffing. Fry bacon until crisp. Drain. Saute onions in the butter. Layer bacon, onion, mushrooms, ham and cheese into the two shells. Combine eggs with remaining ingredients. Pour custard into filled shells and bake in a 350° oven for 35 minutes, or until a knife inserted in the center comes out clean. Serves 6 as a main course. For an appetizer, bake in bite size tart shells. This recipe easily halves if desired.

Carolyn Spradlin—Pioneer

QUICHE LORRAINE

1 9-inch pie shell, unbaked
Swiss cheese filling:
½ lb. sliced bacon
1½ c. grated natural Swiss cheese
3 eggs
1½ c. light cream
¾ t. salt
dash nutmeg
dash cayenne
dash black pepper

To prepare the pie crust, spread with butter and refrigerate. Fry bacon until crisp and drain on paper towels. Crumble into bits and sprinkle on the bottom of the pie shell. Sprinkle the grated cheese over the bacon. In a medium bowl, beat the eggs, cream, salt and other spices until mixture is well combined, but not frothy. Place pie shell on the middle shelf in the oven. Pour egg mixture into the pie. Bake for 35-40 minutes, or until the top of the pie is golden and the center is firm when it is gently pressed with a fingertip. Let cool on a wire rack for 10 minutes before serving. Makes 12 hors d'oeuvre servings.

Pamela Williams—Ninnekah

ROAST PORK WITH TANGY SAUCE

1 boneless pork roast (about 4 lbs.)
½ t. salt
½ t. garlic salt
2½ t. chili powder
1 c. apple jelly
1 c. catsup
2 T. vinegar

Combine the salts and half the chili powder. This should be rubbed on the roast. Roast fat side up in a shallow pan at 350° for about 2 hours.

Combine the jelly, catsup, vinegar and the rest of the chili powder. Simmer about 2 minutes, and then brush the roast with this mixture, about 15 minutes before it is done. Mix the pan drippings with the remaining mixture and serve with the roast as a sauce. This will make 12 to 14 servings.

Edna Bounds—Rural Neighbors

POLISH SAUSAGE & KRAUT

1 ring Polish sausage
1 16 oz. can sauerkarut
1 onion
3 T. bacon grease (or salt pork)

Brown onion lightly in grease. Rinse and drain kraut. Add kraut to onions and simmer an hour, turning occasionally. Parboil sausage. Slice in ½" to 1" pieces. Add this to kraut and onions. Simmer another hour, stirring occasionally.

Maggie Stewart—Slaton

HOUSEHOLD HINTS

Soak bacon in cold water for a few minutes before placing in skillet. This will lessen the tendency to shrink and curl.

Betty Eubank—Blue Bonnet

POOR MAN'S PAELLA

1 lb. ground sausage
1 large onion, chopped
1 clove garlic, minced or powder
1 can Italian tomatoes (They have less juice - don't drain.)
2 c. uncooked rice
1 t. salt
3 c. boiling water
⅛ t. saffron powder
¼ c. pimento strips
2 6¼ oz. cans chunk light tuna
1 c. frozen peas, thawed (or canned, drained)

Note: It is made with tuna instead of lobster or shrimp, so it saves money.

Drain the tuna; brown sausage in pan. Drain off oil. Saute onion and garlic in pan drippings till soft. Drain off fat; stir in tomatoes. Simmer 10 minutes. Stir in rice and salt. Combine saffron with the 3 c. of boiling water; pour over rice mixture without stirring. Arrange sausage and pimento strips - do not mix. Simmer, uncovered, for 25 minutes. Remove from heat. Arrange drained tuna over the rice and scatter peas over all. Cover tightly with foil and let stand 10 minutes. Keep covered between servings. Makes 8 servings.

Linda Butler—Ninnekah

SAUSAGE-CABBAGE SKILLET

1 lb. Italian sausage, cut in 1-inch pieces
1 can tomato soup
2 c. coarsely chopped cabbage
1 soup can of water
dash garlic salt
½ t. basil leaves, crushed
½ c. uncooked elbow macaroni
1 9 oz. pkg. frozen green beans, or 1 can green beans

In skillet, brown sausage; pour off fat. Add remaining ingredients. If you use canned beans, don't add until remaining ingredients have cooked for 10 minutes. Bring to boil; reduce heat. Cover and simmer 20 minutes or until done. Stir often. Makes about 5½ c.

Margery Burchfield—Blue Bonnet

SMOKED SAUSAGE AND CABBAGE

1 large head cabbage
1½ to 2 lbs. smoked sausage
3-4 potatoes, quartered
5-6 medium carrots
salt
pepper

In 6-qt. saucepan, put a little water, layer quartered cabbage in bottom of pan with potatoes and carrots on top. Cook for 45 minutes or until tender, on medium heat. Add smoked sausage on top and cook 15 minutes longer. Serve with cornbread, sliced tomatoes and green onions. A meal in one pan.

Jeanette Worden—Ninnekah

SAUSAGE-HAM JABALAYA

1 lb. hot sausage, cut in ½ inch cubes
1 thick slice ham, diced
1 large onion, chopped
3 sticks celery, chopped
½ green pepper, chopped
3 green onions
2 bay leaves
pinch of thyme
2 c. uncooked, long grain rice
3 cans tomatoes
salt to taste
parsley, chopped

Using a heavy iron or aluminum pot, brown the sausage and ham. After browning, add all ingredients until tender; then drain off fat residue. Add tomatoes; cook for 5 minutes; add uncooked rice, salt, thyme and bay leaves. Cook uncovered for 30 minutes. Turn occasionally with a fork. Cover and simmer 1 hour, stirring with a fork so as not to stick. If needed, a little water may be added. Should cook dry, grain for grain. Serves 8 to 10.

Carolyn Spradlin—Pioneer

SAUSAGE AND MUSHROOM PIE

1 lb. bulk sausage
½ lb. fresh mushrooms, sliced
½ c. minced parsley
2 eggs
1 c. Half & Half
½ c. shredded Parmesan cheese
pinch salt
unbaked 9" or 10" pastry shell

Prebake pastry shell a few minutes just until it starts to brown. Fry sausage, breaking it up into small pieces. Remove from skillet and drain well. In remaining grease (pour some out if there is too much), saute mushrooms. Beat eggs with Half & Half and cheese. Add to sausage, mushrooms and parsley. Pour into pie shell and bake on lowest rack at 375° for 30 minutes or until browned and filling set as for custard pie. Let pie stand 10 minutes before cutting.

Carolyn Whitener—Ninnekah

SAUSAGE AND RICE

1 lb. Potter's mild sausage
1 medium size onion
1 large green pepper
1 c. rice (raw)
4 c. hot water
1½ pkgs. Lipton chicken noodle soup
6 sticks celery, off of main stalk

Slice sausage and brown both sides. Drain on paper towels and cool.

Dice green peppers, onion and celery and mix well. Saute in heavy skillet in ½ c. oil, stirring frequently. Cook approximately 10 minutes. Add ½ c. water and simmer. Stir frequently for a few minutes. Prepare Lipton soup and hot water in casserole. Add ½ c. raw rice. Break sausage in pieces and add to mixture. Add vegetables; bake 1 hour or until done in 350° oven. Serves 8.

Grace Campbell—Ninnekah

Poultry

BAKED CHICKEN AND RICE

1 large chicken, cut into pieces
1½ c. uncooked rice
4 c. water & 4 t. Wyler's chicken boullion
OR 4 c. chicken broth
1 t. onion, chopped
1 small jar pimentos
1 t. (scant) red pepper
½ t. Accent or salt
1 t. garlic powder
black pepper to taste
½ c. chopped celery

Put rice (raw) in small roaster pan. Add water and seasoning. Put chicken on top of rice. Bake 350° 2 hours or till done. Makes 10 servings.

Marcella Murphy—Happy Home

BAKED SOY CHICKEN

Place cut up chicken in 9 x 13 inch dish.

Mix:

¼ c. chicken broth
¼ c. soy sauce
2 T. oil
1 t. oregano
1 t. ginger or garlic

Pour mixture over chicken and bake at 425° for 40 minutes. Baste several times.

Mary Giles—Meridian

EASY BAKE CHICKEN

2 c. cooked chicken, diced
2 c. celery, chopped
2 c. cheddar cheese, grated
¾ c. mayonnaise
½ c. toasted almonds, sliced
1 can water chestnuts, sliced
juice of ½ lemon
⅛ t. salt
⅛ t. Tabasco sauce
1 c. crushed potato chips

Combine chicken, celery, cheese, mayonnaise, almonds, chestnuts, lemon juice, salt and Tabasco sauce in large mixing bowl. Pour into an ungreased 9 x 13 shallow casserole dish. Top with potato chips. Bake at 350° in oven for 25 minutes. Serves 6 to 8.

Jeanette Worden—Ninnekah

BARBECUED CHICKEN

1 fryer chicken, cut up
1 c. catsup
⅓ c. Worcestershire sauce
1 t. chili powder
¼ t. Tabasco sauce
1 t. salt
4 t. liquid smoke
2 c. water

Brown the chicken in a heavy skillet using a small amount of fat. Combine the other ingredients and bring to a boil. Pour over the chicken and simmer about 1 hour or until tender. Use the leftover sauce for sloppy joes.

Nina Boyd—Blue Bonnet

TEXAS BARBECUED CHICKEN

1 3 lb. chicken, cut up
¼ c. fat
1 c. celery, chopped
1 c. onion, chopped
1 c. water
¼ c. lemon juice
4 T. brown sugar
3 T. Worcestershire sauce
2 T. vinegar
½ T. salt
1½ t. prepared mustard

Combine ingredients except chicken and fat; simmer 30 minutes. Flour chicken parts and brown in ¼ c. fat. Place in baking dish. Pour sauce over chicken. Bake 1 to 1½ hours at 350°, until sauce has thickened.

Judith A. McAdams—Ninnekah

BUTTERMILK CHICKEN

1 3½-4 lb. fryer, cut up
½ c. margarine, melted
½ c. buttermilk
1 egg
1 c. flour
2 t. paprika
2 t. salt
⅛ t. pepper
½ c. pecans, ground

Place butter in a 9 x 13 dish. Mix together the buttermilk and egg. Mix together the remaining ingredients. Dip the chicken pieces in the buttermilk mixture and then the flour. Place all of the chicken in the buttered dish. Bake at 300° for 1½ hours or until golden and tender.

Lucille White—Ninnekah

CHICKEN ALMONDINE

1 small can blanched almonds, chopped
1 small can mushrooms
¼ c. breakfast cream
¼ c. sherry
8 T. margarine
8 boned chicken breasts
salt and pepper

Salt and pepper and dust chicken with flour. Saute chicken in melted margarine about 20 minutes. Add chopped almonds and saute 5 minutes more, stirring to brown evenly. Add mushrooms and their water and the sherry. Turn heat low and slowly add the cream. Remove from heat as soon as the cream is well mixed. Place in a flat casserole (9 x 13) and bake at 300° for 45 minutes. Can be frozen before baking. Serves 4.

Carolyn Spradlin—Pioneer

CHICKEN BREAST AND RICE

1 c. uncooked rice
1 pkg. onion soup mix
3-4 chicken breasts with ribs
salt and pepper to taste
1 can mushroom soup
1 can chicken broth or water
paprika

In a square baking dish sprayed with non-stick spray, distribute rice evenly over bottom. Sprinkle soup over rice.

Lay chicken breasts on top and add salt and pepper, mushroom soup and water or broth. Sprinkle paprika over all. Cover and bake at 325°F. for 2½ hours. Serves 4.

Mary Alice Byars—Slaton

CHICKEN AND CHIPS

1 2-3 lb. chicken, precooked & boned
1 small can green chilies
1 can cream of chicken soup
1 can cream of mushroom soup
3 t. oleo
1 pkg. Doritos
1 chopped onion
1 c. broth from chicken
cheese slices

Saute onions in butter. Combine soups, broth and chilies. Add chicken and beat. Place Doritos in casserole. Layer chicken mixture and cheese slices. Bake at 350° for 30 minutes. Serves 6.

Doris M. Schlecht—Ninnekah

CHICKEN DIVAN FOR ONE

½ pkg. broccoli, frozen
½ of a cooked chicken in pieces
½ can cream of chicken soup
1 T. Parmesan cheese

Heat oven to 350°. Cook broccoli in boiling water; drain. Grease an 8 inch pie pan, arranging broccoli over the bottom of the pan. Top with chicken pieces. Pour soup over chicken. Sprinkle with cheese. Bake at 350° for about 20 minutes or until lightly browned and bubbling. Serve with a muffin and a salad.

Muryl Ross—Friend

CHICKEN DORITO

1 large fryer, boiled and boned

SAUCE

1 c. chicken broth
2 cans cream of chicken soup
1 can (small) diced green chilies
2 T. chili powder
1 small onion, chopped and sauteed

Line 8" by 12" casserole with Dorito chips. Put a layer of chicken over the chips; layer of sauce over chicken, making two layers. Top with 2 c. of grated longhorn cheese. Bake in 350° oven until cheese melts. Serves 8.

Vera Collins—Ninnekah

CHICKEN WITH DUMPLINGS

1 stewing chicken, cut into pieces and stewed
3-4 c. broth
6 T. chicken fat
3-6 T. flour
salt and pepper

Remove pieces of chicken from the broth and keep them hot. Skim fat from the broth. Blend the fat and flour; stir in several spoonfuls of the broth, and pour into the mixture the rest of the broth, stirring constantly. Cook this until it is slightly thickened. Season to taste.

DUMPLINGS

¾ c. sifted flour

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2½ t. baking powder
½ t. salt
1 egg
⅓ c. milk

Sift the flour, baking powder and the salt together. Beat egg, add milk and mix with the dry ingredients. Drop by small spoonfuls into the boiling chicken gravy, cover tightly, and cook 15 minutes. The cover must not be removed while the dumplings are cooking, for if the steam escapes, they will not be light.

Hermina Novotny—Rural Neighbors

CHICKEN FRICASSEE

1 4 lb. chicken, cut up
salt, pepper and flour
1 T. shortening
1 onion, chopped
1 sprig thyme
1 T. minced parsley
1 bay leaf
3 c. boiling water

Season chicken with salt and pepper; coat with flour. Brown in shortening, add onion and saute. Add other seasonings and water. Bring to a boil; cover and reduce heat. Simmer until tender, about 1 hour. Serves 6.

SOUTHERN DUMPLINGS

½ c. shortening
2 c. flour, sifted
1 t. salt
2 t. baking powder
½ c. milk

Cut shortening into sifted dry ingredients. Add milk to make a stiff dough. Roll out to ⅛ inch thickness and cut into 1 to 1½ inch strips of diamonds. Sprinkle with flour and drop into boiling Chicken Fricassee. Cover and cook 30-40 minutes, without removing cover.

Carolyn Spradlin—Pioneer

VALTI'S CHICKEN AND ROLLED OUT DUMPLINGS

1 stewing hen, cut up

DUMPLINGS

2 c. flour
1 t. salt
½ t. baking powder
1 rounded T. shortening
⅔ c. (scant) sweet milk

Cut stewing chicken into pieces suitable for serving. Barely cover with water; add 1½ t. salt, small onion and a piece of celery or celery leaves. Simmer until chicken is done, about 2 hours, depending on size of hen. (Remove onion and celery pieces.)

Dumplings: Sift flour, salt and baking powder. Cut in 1 T. shortening. Add sweet milk all at once and mix as for biscuits to form a stiff dough. Divide dough into portions and roll out about like pie pastry on floured cloth or board. Cut in strips about 2 inches wide.

Stretch pieces as you add them to the chicken and broth. Place several strips of the dough on top of the chicken in the boiling broth. Replace lid and allow to continue boiling until broth has boiled up over the dumplings. Then add another layer of the strips and let broth boil over this layer, continuing till all the dough is used (about 4 or 5 times). Allow 20 to 30 minutes from the time you put the first ones in for dumplings to cook. If the broth runs low, heat some sweet milk and add, pushing back the dumplings and chicken, and pouring it near the side of the kettle. Broth may be thickened slightly before serving by adding flour and water, moving chicken about carefully to keep pieces intact.

Jeanette Worden—Ninnekah

CHICKEN KIEV

8 large chicken breasts
8 T. chopped green onion
8 T. parsley flakes
8 T. butter
salt
pepper
egg
seasoned bread crumbs

Skin and debone each chicken breast, leaving meat all in one piece. Place each piece between 2 pieces of waxed paper and beat with a mallet until about ¼ inch thick. Remove wax paper and sprinkle each piece with salt, pepper, 1 T. green onion and 1 T. parsley. Cut butter in half (crosswise), then cut each half into 4 "logs" (ending up with 8 logs). Place each butter log at the edge of each chicken piece and roll up like a jelly roll; seal ends. Dust with flour; dip in beaten egg and roll in bread crumbs. Chill at least 1 hour. Fry in deep hot fat until brown - about 5 minutes. Serves 4.

Carolyn Spradlin—Pioneer

PLASTICWARE

Use baking soda to remove tea or coffee stains from plastic cups.

CHICKEN PARMESAN

1 chicken, cut up

Bowl 1:

1 c. Pet milk

Bowl 2:

2 c. Bisquick
½ c. dry Parmesan cheese
¼ t. pepper
½ t. seasoning salt

Alternate dipping chicken in each bowl. Put in buttered baking dish and pour over chicken ½ c. margarine. Bake for 30 minutes at 350° on each side, or until done according to size of chicken.

Ruby Nelson—Ninnekah

JENNIE'S CHICKEN POT PIE

1 2-3 lb. chicken
1 can cream of celery soup
2 c. chicken broth
½ c. margarine
1 c. Bisquick
1 c. milk

Boil chicken until tender. Season with salt and pepper to taste. When cool, remove skin and bone. Cut into bite-size pieces. Place chicken in a greased 10" casserole dish. Pour soup over chicken. Melt margarine. Add Bisquick and stir until smooth. Add milk, a little at a time. Pour over mixture. Bake at 350° for 45 minutes, or until crust is golden brown.

Makes 8 servings.

Claire Powell—Extension Home Economist

CHICKEN ZUCCHINI DINNER

1 2½ lb. broiler-fryer, cut up
2 T. oil
1 16 oz. jar meatless spaghetti sauce
½ medium-size green pepper, chopped (optional)
1 10 oz. pkg. frozen sliced zucchini OR 2 medium-size, sliced ¼" thick

Note: one 16 oz. jar Italian cooking sauce with peppers may be substituted for spaghetti sauce and pepper.

In large skillet, brown chicken in oil; drain off excess fat. Add sauce and green pepper; cover; simmer 25 minutes, turning occasionally. Add zucchini; cover. Cook 5 minutes or until zucchini is crisp-tender and chicken is done. Makes 4 servings.

Mary Giles—Meridian

CRISPY FRIED CHICKEN

1 2½-3 lb. cut-up frying chicken (or use chicken parts
seasoned flour
1½ c. flour
1 T. garlic salt
1½ t. pepper
1½ t. paprika
¼ t. poultry seasoning

Combine all ingredients; set aside.

CRISPY BATTER

⅔ c. flour
1 egg yolk, beaten
⅛ t. pepper
½ t. salt
¾ c. flat beer or water

Combine flour and seasonings in medium size bowl. Combine egg yolk and beer or water; add gradually to dry ingredients. Heat Crisco to 365° in deep saucepan or deep fryer to a depth of about 2". Moisten chicken pieces. Dip in seasoned flour, then batter, then back in seasoned flour. Fry in hot Crisco for 15 to 18 minutes or until well browned. Drain on paper.

Makes 4 servings.

Betty Eubank—Blue Bonnet

OVEN FRIED CHICKEN

12 oz. raw chicken breast, split and skinned
1 slice thin bread, toasted and made into crumbs
¼ c. dehydrated onions
1 t. Parmesan cheese
dash of black pepper
2 egg whites

Mix bread crumbs, onions, and Parmesan cheese. Dip chicken in egg white, then bread crumbs. Bake in 375° oven for 20 minutes. Serves 2.

Alice Terry—Lucile

SPICY OVEN FRIED CHICKEN

½ c. yellow cornmeal
½ c. all purpose flour
1½ t. salt
1½ t. chili powder
¼ t. ground oregano
¼ t. pepper
1 2-3½ lb. broiler, cut up
½ c. milk
⅓ c. butter, melted

Combine first 6 ingredients, and mix well. Dip chicken pieces in the milk; coat with the cornmeal mixture. Place chicken skin side up in a large baking dish. Drizzle butter over the chicken and bake in a preheated oven at 375° about 50 to 55 minutes, or until done. Makes 4 servings.

Emily Biby—Norrose

BATTER FOR CHICKEN

1 c. sifted flour
1 t. salt
½ t. pepper
1 t. baking powder
1 t. sugar
½ t. paprika
1 egg
1 c. milk
fine cracker crumbs

Beat egg and stir in milk. Add dry ingredients and beat until smooth. Dip chicken in mixture and then in cracker crumbs. Fry in shortening 350°F. to 375°F. for 8 to 10 minutes.

Myra Graves—Slaton

CREAMED CHICKEN OVER CONFETTI RICE SQUARES

3 c. cooked rice
1 c. shredded Swiss cheese
½ c. chopped parsley
⅓ c. chopped onion
⅓ c. chopped pimiento
1 t. salt
3 eggs, beaten
1½ c. milk
2 T. butter or margarine
3 T. flour
2 c. milk
½ t. salt
¼ t. ground marjoram
3 c. cubed, cooked chicken
paprika

Combine first 8 ingredients; spoon into a buttered 8-inch baking dish. Bake at 325° for 1 hour or until a knife inserted in center comes out clean.

Melt butter in a heavy saucepan over low heat; add flour, and stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly until thickened and bubbly. Stir in salt and marjoram. Stir in chicken; sprinkle with paprika. Cut rice into squares. Spoon creamed chicken over rice squares.

Yields 4 to 6 servings.

Mable Phariss—Happy Home

CREAMED CHICKEN WITH CELERY AND ALMONDS

1 c. celery, cut in ½ inch diagonal slices
¼ c. sliced almonds
2 T. butter
2 c. diced, cooked chicken
3 c. medium white sauce (using part chicken broth and part milk)
yellow food color
3-4 c. chow mein noodles

Steam celery until slightly tender and crisp. Saute almonds in butter. Mix chicken, celery, and almonds with hot white sauce. Add few drops yellow color. Serve over chow mein noodles as you serve it, or noodles will become soggy.

Carolyn Whitener—Ninnekah

GREEN CHILI CHICKEN

2 c. diced, cooked chicken
1 can green chilies, diced
½ lb. grated cheese
1 can mushroom soup
1 can cream of chicken soup
1 c. chicken broth
1 12 oz. pkg. corn tortillas

Mix all ingredients except tortillas. Cut tortillas into 1" squares. Mix with mixture, pour into greased casserole. Bake 1 hour at 350°. Serves 6.

Ruby Nelson—Ninnekah

ITALIAN BAKED CHICKEN

½ c. sour cream
1 egg
1 c. Italian style bread crumbs
⅓ c. grated Parmesan or Romano cheese
1½ t. Cavender's Greek seasoning
1 t. garlic salt
½ t. salt
½ t. pepper
1 2½ lb. chicken

In a small bowl, blend sour cream and egg; set aside. In a shallow bowl, blend bread crumbs, cheese, garlic salt, salt, Greek seasoning and pepper. Dip each piece of chicken in sour cream mixture to coat completely. Place chicken in oiled (sprayed with Pam) shallow baking pan. Bake until chicken is tender - about 45 minutes.

Carolyn Whitener—Ninnekah

MEXICAN CHICKEN

1 large fryer, boiled and deboned
1 large pkg. of taco flavored Doritos
1 onion, diced
1 green pepper, diced
1 can chicken soup
1 can mushroom soup
1 t. chili powder
1 can Rotel tomatoes and chilies

Crush and sprinkle the Doritos in a greased casserole and reserve some for the topping. Top with the diced chicken, onion and pepper. Add the soups (both), chili powder and the tomatoes and chilies. Top with the reserved Doritos and bake for 45 minutes at 325°.

Bea McKee—Rural Neighbors

MIMMIE'S PAELA

2 c. rice
1 3 lb. chicken, cut up
1 lb. cleaned, raw shrimp
1 can clams
2 onions, quartered
1 rib celery, diced
2 carrots, cleaned and diced
2 cloves garlic, smashed
¼ c. vegetable oil
1 c. peas (canned or frozen)
½ t. oregano
⅛ t. saffron
2 t. salt
pepper to taste

Boil chicken, onion, celery, carrots, salt, pepper, and 6 c. of water until tender. Save 4 c. of broth from chicken. Bone chicken and cut up. Fry rice with garlic in oil till brown. Add 4 c. broth, peas, oregano, saffron and chicken. Cover, cook on low 15 minutes. Add shrimp and clams, and cook on low for 10 minutes.

Carolyn Whitener—Ninnekah

NOB HILL CHICKEN

(Named after a San Francisco hill, this dish is a good make-ahead for company or freezer dish.)

1 double breast of chicken, cooked and cut into large cubes
⅓ c. all-purpose flour
½ t. salt
¼ t. pepper
vegetable oil

SAUCE

1 14 oz. can artichoke hearts, drained and cut in halves
⅓ c. chopped celery
⅓ c. chopped onion
3 T. butter
1 T. all-purpose flour
1 c. milk
½ t. salt
¼ t. Savory
pepper to taste
2 c. shredded mild cheese

Preheat oven to 350°F.

To prepare chicken: Combine ⅓ c. flour, salt and pepper; coat chicken and saute in oil; place in baking dish; add artichoke heart halves.

To prepare sauce: Saute celery and onion in butter; blend in 1 t. flour; Add milk, ½ t. salt, Savory and pepper; stir in cheese; pour over chicken.

Bake at 350° for 1 hr. Makes 4-6 servings.

Vicki Standridge—Lucile

PAPRIKA CHICKEN

¼ c. flour
1¼ t. salt
1 t. paprika
1 3 lb. broiler, cut up
4 T. butter or margarine

On waxed paper, mix flour, salt and paprika. Coat chicken pieces with flour mixture.

In 13" by 9" baking dish in 425° oven, melt butter. Remove baking dish from oven. Arrange chicken pieces, skin-side down, in single layer in butter or margarine in baking dish. Bake 25 minutes. Turn chicken pieces over; bake 15 minutes longer or until chicken is golden. Place chicken on warm platter. Makes 4 servings.

Mable Phariss—Happy Home

POPPY SEED CHICKEN

4 chicken breasts or 1 chicken
1 c. sour cream
1 can cream of chicken soup

Mix together.

Crumble 40 Ritz crackers and brown in 1 c. butter.

Put chicken in bottom of 9 x 9 x 13-in. pan. Put sour cream and soup over chicken. Top with crackers and 2-3 T. poppy seeds. Bake 350° for 30 minutes.

Mary Belle Smith—Pioneer

RANCH CHICKEN

1 large fryer
1 large onion
1 large green pepper, chopped
1 pkg. tortillas
chicken stock
½ lb. cheddar cheese, grated
1½ t. chili powder
garlic to taste
2 10½ oz. cans cream of chicken soup
1 10 oz. can Rotel tomatoes, crushed

Combine chicken and onion; boil until tender. Cool. Bone chicken; save stock. Dip tortillas in stock to soften. Mix green pepper, cheese, chili powder, soup and tomatoes well. Layer tortillas in baking dish; spread layer of chicken and layer of soup mixture. Bake for 30 minutes, until bubbly, at 450°. Makes 6 servings.

Gerry Newton—Alex

SESAME CHICKEN

⅔ c. saltine crumbs
¼ c. sesame seeds, toasted
½ c. margarine
1 cut-up chicken
⅓ c. evaporated milk

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Combine ⅔ c. saltine cracker crumbs and ¼ c. sesame seeds, toasted. Melt ½ c. margarine in baking pan.

Dip cut-up chicken in ⅓ c. evaporated milk, coat with crumbs. Place in melted margarine; turn once. Bake 1 hour at 375°. Remove to platter, cover and chill.

NOTE: Excellent for picnics.

Nancy Calhoun Kelley—Ninnekah

STUFFED CHICKEN BREASTS

6 boneless chicken breast halves
1 c. finely chopped mushrooms
2 T. finely chopped celery
2 T. finely chopped onion
¼ c. margarine
½ c. blanched, slivered almonds
4 t. lemon juice
½ t. salt
¼ t. pepper
6 slices bacon
paprika
toasted slivered almonds

Make a lengthwise slit down thickest part of chicken breasts. Cook mushrooms, celery, and onion in margarine until tender, but not brown. Remove from flame and blend in almonds, lemon juice, salt and pepper; use to fill slit in each chicken breast. Wrap bacon around each breast and secure with skewer. Cook on preheated gas grill using medium-low setting about 1 hour, or until fork tender. Sprinkle with paprika and toasted almonds to garnish. Makes 6 servings.

Jeanette Worden—Ninnekah

STUFFED CHICKEN BREAST

1 whole chicken breast, deboned
1 small onion, chopped fine
1 medium jar of mushrooms
2 c. brown bread crumbs (or white)

Cook onion in small amount of oil in skillet. Add chopped, drained mushrooms and bread crumbs. Put heaping T. of stuffing inside chicken breast and secure with toothpicks. Melt one cube of oleo in a 13 x 9 pan. Roll breast in butter, then in Ritz cracker crumbs. Place in the buttered 13 x 9 pan top side up and bake at 350° for 1 hour and 15 minutes.

Gloria Calhoun—Extension Secretary

TURMERIC CHICKEN

1 3 lb. frying chicken, boiled, deboned and cut into small pieces
1 c. uncooked long grain rice
2 c. chicken stock
1 t. salt
1 t. ground turmeric
½ t. curry
½ t. ground black pepper
½ c. chopped onion, cooked in butter until wilted
1 T. lemon juice

Combine all ingredients in 2-qt. casserole. Cover and bake 1 hour at 325° until rice is tender.

Carolyn Whitener—Ninnekah

ROAST STUFFED CORNISH HENS

8 14-oz. Cornish hens
Wild Rice Stuffing
8 T. butter, melted

Place stuffing lightly into body cavities of hens. Skewer or sew openings. Truss. Brush with butter and place breast side up on rack in a shallow pan. Roast, uncovered, in a 350° oven for about 1¼ hours. After 45 minutes, turn breast side down and roast till brown. Brush occasionally with butter. Serves 8.

WILD RICE STUFFING

1 c. uncooked, wild rice
1 c. sliced mushrooms
8 T. butter
1 bunch green onions, minced
¾ c. chopped celery
1 clove garlic, minced
¼ c. minced parsley
salt
pepper

Cook rice according to directions on pkg. Saute mushrooms in butter for 5 minutes. Remove mushrooms, add onions and celery. Cook 8 minutes. Stir in garlic, parsley, cooked rice, salt, pepper and mushrooms. Mix thoroughly. Stuff hens.

Carolyn Spradlin—Pioneer

BRAISING WHOLE LEG OF TURKEY

1 or more turkey legs
flour
salt
pepper
shortening

Rub flour seasoned with salt and pepper into the skin. This will give the turkey that golden brown color. Brown the leg in hot fat, turning frequently. This may take about 20 minutes. This can be done in the oven at 350° until the joint moves easily. This will take about 2 to 3 hours depending on the size. A whole leg (the drumstick and the thigh) is enough for 4 to 5 people.

Hermina Novotny—Rural Neighbors

ROAST TURKEY

1 10-12 lb. turkey
salt
pepper
vegetable oil

Thaw turkey in refrigerator (will take about 2 days). Remove giblets and neck from cavity. Rub inside of cavity with 1½ t. salt and a dash of pepper. Rub outside of turkey with vegetable oil. Tuck wings under back.

Place turkey on broiler pan. Place aluminum foil tent over turkey, making sure it does touch bird. Seal tent around edge of pan by folding under broiler pan. Bake at 325° for 2½ to 3 hours. Remove tent and roast for 20 to 30 more minutes to a golden brown.

Test for doneness: Leg should move easily when gently moved up and down.
Claire Powell—Extension Home Economist

Wieners

BEANS 'N' WIENERS ORIENTAL

⅓ c. chopped green peppers
¼ c. chopped onions
1 20 oz. can pineapple chunks, drained (save syrup)
1 pkg. wieners, cut in chunks

Saute peppers and onions in oleo. Add Drained pineapple and wieners. Simmer 5 minutes.

Then add:
pineapple juice
2 T. vinegar
1 T. soy sauce
⅓ c. catsup
⅓ c. brown sugar

Heat until bubbly.

Pour 3 1 oz. cans of pork and beans into greased baking dish. Add pineapple and wieners mixture. Stir to blend. Bake in 350° oven for 30 minutes. Serve with Chinese noodles. Serves 5.

Leona Shoemake—Lucile

CORN DOGS

⅔ c. yellow cornmeal
⅓ c. all-purpose flour
1 t. salt
½ c. milk
1 egg
2 T. vegetable oil
8 to 10 frankfurters

Combine the cornmeal, flour and salt. Add the milk, beaten egg and oil, and mix well. Insert wooden skewer in one end of each frankfurter. Coat with additional flour; dip into cornmeal mixture. Fry in deep hot oil a few at a time until golden brown. Oil should be 375°. Makes 8 to 10 servings.

Emily Biby—Norrose

CORN DOG BATTER

1 c. self rising flour
1 c. self rising meal
1 T. sugar
milk

Combine. This batter must be thick. Insert wooden handle in the end of wiener. Roll in batter, completely covering wiener. Deep fry in hot vegetable oil (400°F.) until golden brown.

Myra Graves—Slaton

CURRIED RICE AND HOT DOG BAKE

1 c. uncooked long grain white rice
1 medium onion, finely chopped
½ c. diced green pepper
¼ c. butter or margarine
1 clove garlic
2 t. curry powder
½ t. salt
1 14½ oz. can chicken broth
½ c. water
4 smoked sausages or plump hot dogs
1 10 oz. pkg frozen peas, thawed

Cook rice, onion and green pepper in heated butter over medium heat in large frying pan, stirring until onions are soft and lightly browned.

Mix garlic and curry powder. Cook stirring for 30 seconds. Then mix in salt, broth and water.

Transfer rice mixture to a greased, shallow 2 to 2½ qt. casserole. Cover.

Bake at 400° until rice is nearly tender, about 30 minutes. Meanwhile, cut several shallow slashes along one side of each sausage.

Mix peas into rice mixture. Arrange sausages atop rice. Return oven.

Bake, uncovered, at 400° until sausages are heated through and lightly browned, 10 to 12 minutes.

Preparation time: 15 minutes. Baking time: 40 minutes.

Easy and tasty. Makes 4 servings.

Sue Bartlett—Winter Creek

FRANKFURTERS WITH SAUCE

1 T. butter
½ onion, chopped
½ t. pepper
4 t. sugar
1 t. mustard
1 t. paprika
½ c. catsup
¼ c. vinegar
¾ c. water
4 t. Worcestershire sauce
1 t. Tabasco sauce
1 pkg. wieners

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Cook onion and butter together. Add seasonings and water. Bring to a boil. Pour over wieners and bake at 300° until wieners are done.

Cornellia Carter—Freeman

TASTY MEAT DISH

2 lbs. wieners
2 T. chopped onions
2 T. shortening
1 small can tomato juice

Melt shortening in a skillet. Stir in onions, cook until slightly brown. Add tomato juice and wieners which are cut into bite size. Cover and simmer 25 to 30 minutes.

Olean Bowen—Alex

WESTERN SUPPER

1 7½ oz. pkg. Kraft macaroni and cheese dinner
1 16 oz. can tomatoes
½ lb. frankfurters, sliced
½ c. finely chopped onion
2 T. pickle relish
1 T. Kraft pure prepared mustard

Prepare dinner as directed. Add remaining ingredients; mix lightly. Heat thoroughly. Serves 4 to 6.

Microwave: Prepare as directed. Pour into 1½ qt. casserole or bowl. Microwave on high 13 to 15 minutes, or until hot, stirring every 4 minutes, before serving.

Rosie Ratley—Pikes Peak

Wildlife

DONELLE'S DEER CHILI

4 lbs. deer meat
2 fresh onions, chopped
¾ c. chopped bell pepper
1 T. garlic powder
2 cans stewed tomatoes
2 pkgs. Williams chili seasoning

Saute onion, pepper and garlic in 2 T. of oil. Add deer meat and brown. Add seasoning directly to met and stir well. Add other ingredients and boil 1 hour. Simmer ½ hour.

Doris M. Schlecht—Ninnekah

DONELLE'S DOVE

Clean doves. Season with salt and pepper. Soak in milk and egg. Coat with flour. Deep fat fry until doves float to the top and brown. The secret of tender dove is quick frying.

Doris M. Schlecht—Ninnekah

SALMIS OF DUCK

3 Teal ducks, cleaned and halved, or 2 French ducks, cleaned and quartered
1½ T. flour
1½ T. butter
1 onion, chopped
1 green onion, not chopped
1 sprig parsley, not chopped
4 1-inch squares celery
2 dozen minced green olives
½ c. claret or Dubonnet

Fry duck lightly on both sides. Make gravy as follows: Brown flour in butter. Add chopped onion and cook until mellow. Add parsley, green onion, celery and 2 c. water. Simmer 10 minutes. Add duck and cook until tender. Add olives and wine to gravy and simmer a few minutes. Serve on toast or minced in patty shells. Serves 4.

Carolyn Spradlin—Pioneer

SMOTHERED QUAIL OR DOVE

10 to 12 doves or quails, cleaned
1 can mushroom soup
1 pt. sour cream
1 medium onion, chopped
¼ c. dry white wine
2 T. butter
salt and pepper
flour and garlic powder

Clean and wash birds well. Pat dry and rub with salt, pepper and garlic powder. Set aside. In 2 T. butter, saute onions; add soup. Add birds and cook until they are tender. Remove the birds and add wine and sour cream to onion mixture. Add birds again and simmer 15 more minutes. May be served alone or with steaming wild rice. Serve with hot bread and fresh green salad.

Iris Dunn—Ninnekah

BAKED QUAIL IN SHERRY SAUCE

8 whole quail, soaked overnight in 3 c. milk
salt and pepper to taste
1 c. flour
8 T. butter
1 onion, chopped
1 green sweet pepper, chopped
1 can cream of chicken
¼ c. white sherry wine
½ c. milk

Salt and pepper quail. Roll in flour. Brown in butter (just brown - do not overcook). Place in baking dish. Pour off ½ of the drippings. Saute onion and green pepper in same skillet. Add soup, wine and milk. Mix well. Pour over quail. Cover and bake in a 300° oven for 45 minutes.

Carolyn Spradlin—Pioneer

BRAISED RABBIT IN WINE SAUCE

2 rabbits, cut into pieces
flour
salt
pepper
butter
¼ c. dry white wine
1 c. hot water
1 c. celery, chopped
½ c. parsley, chopped
1 bay leaf
¼ t. paprika

Roll the rabbit pieces in the flour. Season with the salt and pepper. In a large skillet, saute the rabbit pieces in ½" butter until well browned. Add the remaining ingredients; cover and simmer over a low heat until tender - about 1 hour. Add more water to the sauce if necessary. Remove the bay leaf before serving. Serve with buttered noodles, glazed parsnips, lettuce wedges and cranberry pie. Makes 8 to 10 servings.

Pamela Williams—Ninnekah

VEAL CHASSEUR

2 lbs. veal cutlet, ½ inch thick
¼ c. butter
2 green onions, minced
1 small garlic clove, minced
1 lb. mushrooms, sliced
½ c. dry white wine
2 T. parsley, chopped
1 t. salt
freshly ground black pepper
Brown Sauce

Trim fat from veal and cut into 1 inch pieces. Saute in butter 10 minutes or until golden brown. Remove from skillet and keep hot. Saute green onions and mushrooms in butter, remaining in skillet, for 5 minutes. Add wine and simmer 15 minutes, or until liquid is reduced one-half. Stir in Brown Sauce, parsley, salt and pepper. Add meat and simmer 5 minutes. Serves 6.

BROWN SAUCE

1 onion, chopped
¼ c. celery, chopped
1 large carrot, chopped
½ c. butter
1 clove garlic, chopped
3 T. cornstarch
3 c. beef bouillon
2 T. dry Madeira wine
½ t. ground thyme
1 large bay leaf
½ t. salt
6 peppercorns

Saute onion, celery, carrot and garlic in butter for 10 minutes. Add cornstarch to ½ c. cold bouillon. Stir into onion mixture. Add remaining bouillon, wine, thyme, bay leaf, salt and pepper. Bring to a boil, reduce heat, cover and simmer 30 minutes. Stir occasionally. Strain. Makes 2 c.

Carolyn Spradlin—Pioneer

DONELLE'S VENISON STEAK

Squeeze lemon juice over meat; rub on garlic salt. Let marinate 1 hour or more. Cover with flour, and chicken fry 7 minutes on each side.

Doris M. Schlecht—Ninnekah

VENISON STEW MONTANA STYLE

2½ lbs. venison, cubed
2 stems celery
1 medium bell pepper
½ lb. carrots
1 large onion
1 bunch shallots
3 T. flour
thyme
1 bay leaf

Saute venison cubes in pot till brown; add celery, pepper, carrots, onions, shallots. Then take some of the drippings and make a roux with flour. Add this to pot; then add water and mix thoroughly. Cook until tender - about 3 hours.

Carolyn Spradlin—Pioneer

BROILED VENISON STEAKS

3 lbs. venison steaks, cut in strips (no fat)

Marinate in:

½ c. wine
½ c. soy sauce
1 small clove garlic, smashed
¼ c. oil
2 t. sweet basil
2 bay leaves
½ t. cracked pepper

Combine all above. Pour over steaks. Refrigerate 4 hours. The last hour, peel 2 onions and 2 bell peppers and cut into strips. Add to meat mixture for 1 hour.

Put all on a broiler pan and broil both sides until done.

PAN FRIED VENISON STEAKS

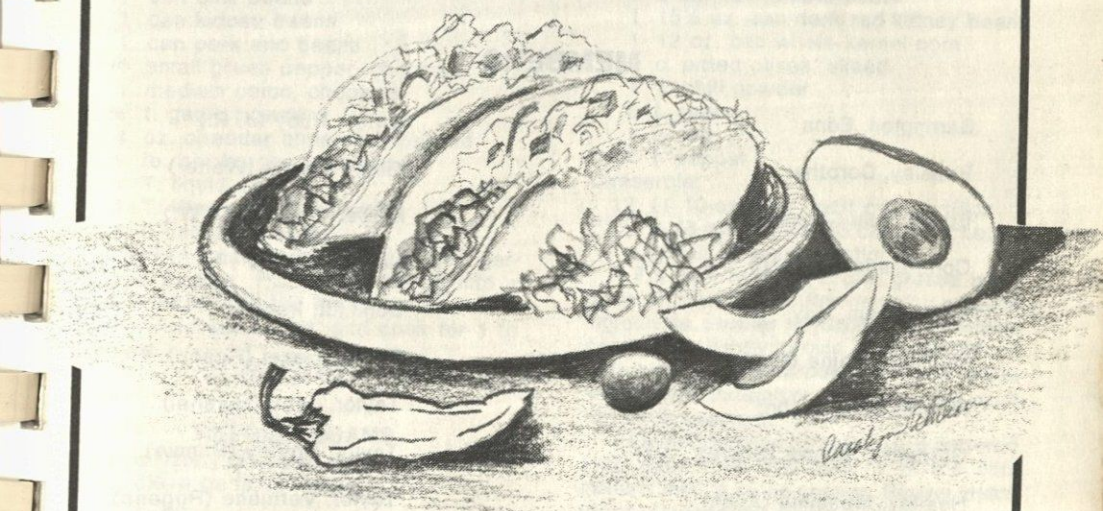
Roll steaks in equal amounts of flour and cornmeal. Add salt, pepper and garlic powder. Fry in hot oil.

WILD RABBIT AND CHICKEN

Try frying side by side after you've rolled in flour, salt and pepper. Very good together.

Carolyn Whitener—Ninnekah

Mexican



SPRINGCREEK

The Springcreek Extension Homemakers Group was organized around 1920. Since our charter members are deceased, we don't know the exact date.

When Mrs. Nettie Coryell came to Grady County as Home Demonstration Agent, she was the first agent, and she started organizing clubs in the rural areas. She taught them how to can and later how to use pressure cookers for canning. She traveled around the county with buggy and horse.

As we do not know the early history of our club, we will tell a little of the past 30 or 40 years. We have had a large number of club members every year. We have 24 this year.

Our projects have been mostly the 4 Chickasha nursing homes and Children's Memorial Hospital at Oklahoma City. Every year we fix 2 baskets of food at Christmas time for the needy. For the nursing homes, we have made lap robes, helped with Easter, Mother's Day, Halloween, etc. parties. For the hospital, we have made pajamas and gowns for the children (also little dresses and ditty bags), bought toys, books and crayons, and helped with their parties. Last year we helped K.W.T.V. 9 collect food for Foodline Nine project in National Homemakers Week. This year we helped the Chickasha Nursing Home with their Mother's Day party. We helped the Shannon Springs Nursing Home with their Easter party.

We pieced a quilt and quilted it, and sold chances for a fund-raising project. We served farm sales, banquets, bake sales, etc., to raise money for our projects. Every two or three years, we treat our husbands to a dinner and sometimes a show. Also, every Thanksgiving we have a dinner for the entire family. We also have participated in the cultural arts show almost every year. We also serve dinner for bereaved families in our community. We help with the kitchen and concession stands at the Grady County fair.

This year in Extension Homemakers Week, the Springcreek E.H. Group helped the Chickasha Nursing Home with their Mother's Day party. The Senior Citizens Band from Apache, Oklahoma, came and entertained them for one and a half hours; then we served them cake, ice cream and punch. We had planned to put up a table sign, but it didn't get finished in time. Four members made the housing tour which was in E. H. Week.

MEMBERS

Barrington, Edna

Beasley, Dorothy

Bonds, Lulu (James)

Corn, Linda (Herman)

Cunningham, Kay

Drennan, Elaine (Ricky)

Foster, Betty (John)

Grodecki, Sandra (Steve)

Heatley, Madeline (Allen)

Howe, Margie (Arthur)

Howe, Mary (Wayne)

Hurley, LaDonna (Jim)

Hurley, Ruby (J. R.)

King, Patricia (Walter)

McCarty, Lena (D. W.)

Newton, Bertie

Schmidt, Irene

Taylor, Hazel (Rosco)

Taylor, Jean (Hurshel)

Taylor, Shirley (Ronnie)

Taylor, Vertilene (Rogene)

Terry, Aletha (Gerald)

Waldron, Helene (George)

Yell, Susie

Mexican

BUCKAROO BEANS

5½ c. water
2 c. dry pinto beans
1½ c. chopped onion
2 cloves garlic, chopped
2 bay leaves
¼ lb. salt pork, cut into pieces
2 c. canned tomatoes
½ c. chopped green pepper
1 T. chili powder
1 T. brown sugar
½ t. dry mustard
¼ t. oregano
salt to taste

Place a 4-qt. saucepan with water on high heat; cover and bring to a rolling boil. Wash beans and add to boiling water; cover and cook for 2 minutes on high heat. Remove from heat and let stand one hour; then return to high heat. Add onion, garlic, bay leaves and salt pork. Cover and bring to boiling point; reduce heat to simmer and cook for 1½ hours. Add remaining ingredients, except salt. Cover and bring to boil; turn to simmer for 2 more hours. Salt to taste.

Jeanette Worden—Ninnekah

CHILI BEANS

1 can chili
1 can chili beans
1 can kidney beans
1 can pork and beans
1 small green pepper, chopped
1 medium onion, chopped
⅛ t. garlic powder
4 oz. cheddar cheese, shredded
½ lb. hamburger, browned
1 T. liquid smoke
1 T. Worcestershire sauce
1 t. barbeque spice

Brown meat, and add the onions, garlic and pepper. Put all the beans into a slow cooker. Add the meat mixture to the beans. Add seasoning, and cook for 1 to 2 hours.

Sheryl Carr—Wintercreek

REFRIED BEANS

1 c. finely chopped onion
1 clove garlic, crushed
3 T. oil
1 16 oz. can tomatoes, drained and chopped
dash chili powder
dash salt
1 15 oz. can pinto beans, undrained

In a large skillet, saute onion and garlic in oil until tender. Add tomatoes and seasonings; cover and simmer about 3 minutes. Gradually mash in beans. Simmer, uncovered, until mixture is thick - about 30 minutes, stirring often. Makes 4 servings.

Doris M. Schlecht—Ninnekah

GREEN CHILI BURRITO

2 7 oz. cans of whole green chilies, chopped
1 can corn beef
1 can Campbell's mushroom soup
½ c. chopped onion or onion tops
¼ t. garlic salt
½ t. black pepper

Combine and heat in heavy skillet. Grate some sharp cheddar cheese. Heat large tortillas, one at a time, on stove burner. Butter lightly. Spoon on mixture; add a little cheese. Roll up. Serves 6 people.

Linda Butler—Ninnekah

CHILI TORTILLA CASSEROLE

Chili Mixture:
1 lb. ground beef
1 1 lb. can tomatoes
1 8 oz. can tomato sauce
1 6 oz. can tomato paste
1 15½ oz. can dark red kidney beans
1 12 oz. can whole kernel corn
½ c. pitted olives, sliced
1 T. chili powder
2 t. sugar
1 t. salt
¼ t. pepper

Casserole:
12 (1 10-oz. pkg.) soft corn tortillas
1½ c. (6 oz.) shredded cheddar cheese
sliced avocado (optional)

For chili mixture, brown ground beef; drain off excess fat. Add remaining sauce ingredients. Simmer 15 minutes. To assemble casserole, lightly brown each tortilla on both sides in a generously buttered skillet until heated through but not crisp. Cut each tortilla in quarters.

Layer 3 tortillas on bottom of a buttered 2-qt. casserole. Top with ⅓ of the chili mixture, then ⅓ of the cheese. Repeat layers twice. Arrange remaining 3 tortillas around top edge of casserole. Bake in preheated 350°F oven for 20 to 25 minutes, or until heated through. Garnish with avocado, if desired. Serves 6.

Jessie Compton—Freeman

MEXICAN CASSEROLE

4 pork chops, browned and salted
2 c. cooked rice, seasoned with ½ t. salt and ½ t. comino (cumin)

Spread rice in 8" x 8" pan. Arrange pork chops on top. Add 1 onion slice on each (optional). Pour 1 c. tomato sauce over top. Cover. Bake in 350° oven for 45 to 60 minutes, depending on thickness of chops. Test with fork. Serves 4.

Virginia Hadley—Blue Bonnet

MEXICAN CASSEROLE

2 lbs. ground chuck
1 large onion, chopped
1 small can green chillies
½ c. water
1 can mushroom soup
1 can cream of chicken soup
1 lb. grated cheese
1 can hot sauce
Doritos

Brown ground chuck and onion. Make sauce of mushroom soup, chicken soup, hot sauce, green chilies and water. Alternate layers, in baking dish, of meat, sauce, cheese and Doritos. Bake at 350° for 30 minutes. Serves 8.

Ruby Nelson—Ninnekah

MEXICAN CASSEROLE

2 cans mushroom soup
1 can green chilies
2 lbs. hamburger
grated cheese
1 pkg. tortillas
1 can enchilada sauce

Brown the hamburger and add the enchilada sauce. Add the chilies to the soup and heat. Make layers of tortillas, meat, soup and cheese. Alternate until all the ingredients are used. Bake at 375° for 1 hour. Sprinkle with grated cheese the last 10 minutes of baking.

Leona Shoemake—Lucile

MEXICAN CASSEROLE

2 lbs. hamburger
1 large onion, chopped
1 lb. grated cheddar cheese
1 4 oz. can green chilies, chopped
1 pkg. (12) tortillas
1 can cream of chicken soup
1 c. canned milk

Prepare buttered casserole, and place alternate layers of: 1st - tortillas; 2nd - hamburger and onion; 3rd - grated cheese; 4th - green chilies; then repeat. Add the soup mixture last over the top of final green chilies. Bake at 350° for 30 minutes. Makes 1 large casserole.

Pamela Williams—Ninnekah

MEXICAN DISH

2 lbs. hamburger
2 cans cream of chicken soup
2 cans cream of mushroom soup
1 c. Ro-tel tomatoes in blender
2 small cans taco sauce
2 pkgs. tortillas, broken in small pieces (Add to soups.)

Brown hamburger; drain and add to rest. Salt and pepper. Serve with vegetable salad and Doritos.

Wanda Johnson—Slaton

MEXICALI SPAGHETTI PIE

8 oz. spaghetti
2 eggs, beaten
1 lb. ground beef
1 3 oz. pkg. cream cheese, softened and cut in chunks
⅓ c. catsup
2 T. Mc/Sch instant minced onion
2 t. Mc/Sch chili powder
1 t. Mc/Sch oregano leaves
¼ t. Mc/Sch black pepper

Cook spaghetti as directed on pkg. Drain; rinse with cold water. Combine spaghetti with eggs. Pour into buttered 9-inch pie plate, forming a shell. Brown beef; drain fat. Mix in cream cheese and catsup until blended. Add remaining ingredients; combine thoroughly. Spoon into spaghetti shell. Bake in 350°F oven for 15 to 20 minutes. Garnish with sliced tomatoes. Serves 4.

Jessie Compton—Freeman

MEXICAN SPECIALTY

2 lbs. hamburger meat
1 onion, chopped
1 pkg. chili seasoning
2 t. chili seasoning
2 t. chili powder
2 small cans tomato sauce
2 c. Minute Rice
2 c. pinto beans, cooked
cheddar cheese, grated
tortillas

Brown the meat and onion; then add the chili seasoning, chili powder and the tomato sauce. Simmer for 20 minutes. Cook the rice and set aside. Place in a large pan: a layer of tortillas, ½ of the beans (with the juice), ½ of the chili mixture, and ½ of the rice. Cover this with a layer of cheese. Repeat with the remaining ingredients. Bake at 350° for 20 minutes.

Beulah Pope—Ninnekah

MEXICAN TACO CASSEROLE

2 lbs. ground beef
1 onion, chopped
salt and pepper to taste
½ t. oregano
½ lb. cheddar cheese, grated
½ lb. monterey jack cheese, grated
1 can tomato soup
1 can cream of chicken soup
1 can cream of mushroom soup
1 small can green chilies
1 box taco shells

Brown ground beef; add salt, pepper and oregano. Line greased 9" x 13" casserole dish with broken taco shells. Add ½ meat mixture and ½ cheese mixture. Add rest of meat and top with cheese. Pour soups over top. Bake at 350°F until it bubbles (about 45 minutes). Serves 8.
Claire Powell—Extension Home Economist

MEXICAN SPAGHETTI CASSEROLE

1 lb. ground steak
1 small onion, chopped
1 c. celery, chopped
1 t. garlic salt
2 c. tomatoes
2 t. chili powder
salt and pepper to taste
1 c. cheese, grated

Brown meat in skillet. Add onion, celery and garlic; brown. Add tomatoes, chili powder, salt and pepper. Cook until thick.

Cook spaghetti. Layer in casserole with cheese on top. Bake in 325°F oven for 20 minutes.

Gwen Smith—Slaton

SPANISH CASSEROLE

2 lbs. ground beef
1 large onion, chopped
½ t. salt
1 pkg. soft tortillas
1 10 oz. can enchilada sauce
2 cans cream of mushroom soup
1 soup can water
1 4 oz. can green chillies, chopped
¾ lb. grated cheese

Brown beef and onion. Then add enchilada sauce; simmer in saucepan. Mix soup with water and peppers; beat.

Line 13 x 9 x 2-inch casserole with tortillas; cover with meat mixture; sprinkle with cheese. Add 1 c. soup mixture. Continue layers and cover with cheese. Bake in 350°F oven for 30 to 45 minutes. Serves 8.
Gwen Smith—Slaton

TORTILLA CASSEROLE

2 lbs. ground beef
2 cans mushrooms
1 can tomatoes
2 cans chili con carne
2 t. salt
1 onion, chopped

Saute onion and ground beef in frying pan. Stir in mushrooms, tomatoes, salt and pepper. Place a layer of tortillas in bottom of greased casserole dish; top with about ½ of the meat mixture and repeat, ending with the sauce. Bake at 400° for 30 minutes, or until bubbly-hot.

Ruby Nelson—Ninnekah

WORDEN'S MEXICAN DISH

2 lbs. hamburger meat
1½ lbs. brick chili
1 lb. American cheese, grated
3-4 onions, chopped
1 8 oz. can tomato sauce
2 T. chili seasoning
1 pkg. (12) corn tortillas

Crumble the hamburger meat in skillet; add salt, pepper and garlic powder to taste. Cook slowly, stirring often - about 20 minutes. Then add 1 large, chopped onion and 2 T. chili seasoning; then cook until onions are tender. Add 1 can of tomato sauce and about a can of water. (If you want it hot, put in a can of tomatoes and green chilies—these should be put through the blender.)

Grate cheese. In separate pan, prepare the chili; make juicy. Then, take a tortilla and dip into the chili juice. Next put a spoonful of the hamburger meat, diced onions, chili and some grated cheese on the tortilla. Lift over into cooking pan and roll up. After the pan is full, top with remaining hamburger meat, onions and chili. Cook in 350° oven for 40-45 minutes. Before serving, cover with cheese; put back in oven to melt. Serve with corn chips. Serves 10-12.

Jeanette Worden—Ninnekah

WHIPPED BUTTER

Whip your own butter to save money and calories by combining a pound of butter and a pound of margarine and whipping by hand or with a mixer. Store in small containers in the refrigerator.

POLLO FLAUTA (LITTLE FLUTE)

3 T. margarine
¼ c. flour
¼ t. salt
1 c. chicken broth
1 T. lemon juice
1 T. snipped parsley
1 t. grated onion
dash of paprika
dash of ground nutmeg
dash of pepper
1½ c. finely diced, cooked chicken
24 corn tortillas
2 medium avocados
½ c. sour cream
1 t. lime juice
¼ t. onion salt
10 drops hot pepper sauce

Melt margarine; blend in flour and salt. Add chicken broth. Cook and stir till mixture thickens and bubbles. Add lemon juice, parsley, onion, paprika, nutmeg and pepper. Stir in chicken; cool slightly. Place about 1 T. chicken mixture on each tortilla. Roll up very tightly, securing with wooden picks. Fry in deep hot oil (350°) for 1-2 minutes, or till tortilla is crisp. Mash avocados; stir in sour cream, lime juice, onion and hot pepper sauce. Spoon over hot tortillas. Makes 6 servings.

Doris M. Schlecht—Ninnekah

MEXI CHILI CHICKEN

2 t. instant minced onion
2 t. season-all seasoned salt
1 t. garlic salt
1 t. chili powder
1 c. fine, dry bread crumbs
3 lbs. chicken pieces
½ c. mayonnaise

Combine first 5 ingredients; set aside. Wash and dry chicken. Coat with mayonnaise (about ½ c. coats 3 lbs.). Roll in bread crumb mixture. Put chicken in shallow baking pan. Bake in 350°F oven for 1 hour. Serve with green beans. Serves 4.

Jessie Compton—Freeman

MEXICAN CHICKEN

1 can Ro-tel tomatoes
1 can cream of mushroom soup
1 can cream of chicken soup
1 lb. Velveeta cheese
1 t. chili powder
1 t. garlic salt
1 c. diced onion
½ c. oleo
2 c. diced chicken
1 8 oz. pkg. tortillas
1 c. chicken broth

Saute onions in butter. Add chili powder and garlic salt. Mix soups and tomatoes together. Dip tortillas in hot chicken broth and line a casserole dish. Alternate layers of soup, chicken and cheese. Bake at 350° for 30 minutes.

Iris Dunn—Ninnekah

MEXICAN CHICKEN

1 pkg. (12) tortillas
2 cans cream of chicken soup
1 large fryer

Cook fryer in water until tender. Bone and cut into pieces.

½ c. chopped onion
1 t. garlic salt
1 t. chili powder
½ lb. grated cheese
1 can Ro-tel tomatoes

Blend together. Add chicken and mix together. Grease a 13" x 9" casserole. Cut tortillas into quarters; dip in chicken stock and line pan. Cover with chicken mixture. Add cream of chicken soup. Bake at 350° for 40 to 60 minutes.

Ruby Nelson—Ninnekah

SOUTHWESTERN CHICKEN CHILI BAKE

1½ T. oil
2½ lbs. chicken pieces
1 1 lb. can red kidney beans, drained
1 12 oz. can Mexican-style corn niblets, drained
1 pkg. chili seasoning mix
1 1 lb. can stewed tomatoes

Heat oil in large frying pan; add chicken. Saute over high heat, turning often, until brown on all sides. Place skin side up in single layer in large shallow casserole. Salt lightly. Surround with beans and corn. Combine chili seasoning mix and tomatoes in same frying pan. Bring to boil. Pour over chicken. Cover casserole and bake in preheated 350°F oven until tender - about 45 minutes.

Jessie Compton—Freeman

MEXICAN CHICKEN SALAD

3 lbs. chicken, washed and trimmed of fat
1½ t. fresh comino
½ t. garlic powder
salt and pepper to taste

Put chicken and seasoning in baking dish with a good lid, and bake until done. Remove skin and bones; lay meat in broth.

Use a layer of corn chips on a dinner plate. Add some chicken and broth, then layer as you want with all or some of the

(Continued Next Page)

following:
chopped green onions
diced tomatoes
chopped lettuce
avocados
green chilies
Top with sour cream and grated cheese.
Carolyn Whitener—Ninnekah

JEANETTE'S CHILI

1½ to 2 lbs. hamburger
3 T. chili seasoning
2 small cans tomato sauce
onions (optional)
salt and pepper

Brown hamburger meat; add chili seasoning, salt, pepper and tomato sauce. Simmer 1 hour. Serves 6.
Jeanette Worden—Ninnekah

ZESTY CHILI CON CARNE

1 lb. ground beef
1 6 oz. can tomato paste
2½ c. water
3 t. chili powder
⅛ t. red pepper (or cayenne)
1½ t. oregano leaves
1½ t. salt
⅛ t. instant minced garlic
2 t. vinegar
¼ t. ground cumin
¼ c. instant chopped onions
2 t. green bell pepper flakes
2 16 oz. cans kidney beans, drained

In large skillet, brown ground beef. Drain off excess fat. Add remaining ingredients. Cover and simmer 30 minutes, stirring occasionally. Makes six 1-c. servings.
Jessie Compton—Freeman

HOT CHILI CON QUESO DIP

4 c. (1 lb.) shredded cheddar cheese
2 T. all-purpose flour
¾ c. taco sauce
1 3½ oz. can chili peppers, drained and chopped
2 T. chopped pimiento
½ c. dairy sour cream

Toss cheese and flour together. Combine taco sauce, peppers and pimiento; heat just to boiling. Add cheese mixture, ½ c. at a time, over medium-low heat, stirring until cheese is melted after each addition. Stir in sour cream. Serve warm with corn chips. Makes 2¾ c.
Jessie Compton—Freeman

HUEVOS REVUELTOS CON CHORIZO (SCRAMBLED EGG WITH CHORIZO)

¼ lb. bulk chorizo or Italian sausage
6 eggs
¼ c. milk
¼ t. salt
dash pepper
1 medium tomato, peeled, cored and chopped

Cook sausage 10 to 12 minutes; drain well. Beat eggs with milk, salt and pepper. Pour over sausage, stirring until eggs are cooked and moist. Serve this with hot flour tortillas and side dishes of chopped jalapeno peppers, grated cheddar cheese and hash browns - all to be rolled up in the tortillas.
Carolyn Whitener—Ninnekah

BEEF-N-CHEDDAR ENCHILADAS

Sauce:
2½ c. canned enchilada sauce, or 1½ c. chopped onion
2 T. butter
1 1 lb. can tomatoes
1 8 oz. can tomato sauce
1 T. chili powder
1 t. sugar
1 t. salt
½ t. cinnamon
⅛ t. cloves

Beef Filling:
1 lb. ground beef
1 1¼ oz. pkg. taco seasoning mix

Enchiladas:
12 (1 10-oz. pkg.) soft corn tortillas
2 c. (8 oz.) shredded cheese
1 c. chopped onion

For homemade sauce, saute onion in butter. Add remaining sauce ingredients. Simmer 10 minutes. For filling, brown ground beef; drain off excess fat. Add taco seasoning mix and prepare meat mixture according to pkg. directions. To assemble enchiladas, lightly brown each tortilla on both sides, in a generously buttered skillet, until heated through but not crisp. Evenly spoon filling, 1 c. cheese and onion over the tortillas; roll up. Arrange rolled tortillas in a 13 x 9-inch baking pan. Spoon sauce over all. Bake in preheated 350°F oven for 15 to 20 minutes, or until heated through. Top with remaining cheese during last few minutes. Serves 6.
Jessie Compton—Freeman

CHICKEN ENCHILADAS CASSEROLE

1 chicken, cooked and boned
1 pkg. tortillas
1 onion, chopped
1 bell pepper, chopped
½ lb. grated cheddar cheese
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Ro-tel tomatoes, crushed
¼ t. chili powder

Soak tortillas in chicken broth and spread over pan. Layer chicken on top of tortillas; then add onion, bell pepper and cheese. Sprinkle with garlic salt. Mix mushroom soup and cream of chicken soup together and pour over cheese. Add chili powder. Cover with Ro-tel tomatoes. Bake at 325° for 1 hour, uncovered.

Myrtle Cunningham—Lucile

CHICKEN ENCHILADAS

⅓ c. chopped onion
2 T. finely chopped celery
2 T. finely chopped green pepper
1 10½ oz. can chicken gravy
½ c. sour cream
2 5 oz. cans chunk chicken
6 tortillas
½ c. grated cheese

In a 4-c. glass measure, combine onion, celery and green pepper. Microwave on high 2 minutes, or until tender. Combine gravy and sour cream. Add 2 T. gravy mixture and chicken to vegetables; set aside. Brush tortillas with oil. Place in 1½-qt. baking dish. Cover and microwave on high 2 minutes. Place ⅓ c. chicken mixture on each tortilla. Roll up seam-side down. Pour remaining gravy mixture over tortillas. Cover and microwave on high 10-12 minutes, or until hot and bubbly. Sprinkle with cheese. Let stand, covered, 2 minutes. Makes 4 servings.

Cleta Rooker—Friendly Mound

CHICKEN ENCHILADAS

2½ c. diced, cooked chicken
1 c. evaporated milk
1 c. condensed cream of chicken soup
1 pkg. taco seasoning mix
1 medium onion, chopped
½ c. celery, chopped
1 c. green chilies, drained and chopped
6 corn tortillas, torn into 1-inch pieces
¾ c. grated cheese

In a 2-qt. casserole, combine the chicken, milk, soup, taco mix, onion, celery and cheese. Microwave at high for 11 to 13 minutes, rotating dish a half turn every 5 minutes.

Barbara Thomas—Ninnekah

DONELLE'S ENCHILADAS

1 12 oz. can chili beans
1 can chili con carne
2 4 oz. cans black olives
1 bunch green onions, chopped
1 t. Worcestershire sauce
1½ t. Tabasco sauce
½ t. garlic salt
1 t. salt
1 8 oz. can tomato sauce
1 pt. chili sauce
½ t. pepper

Mix all ingredients and heat in saucepan. Saute 1 lb. hamburger meat. Heat 1 dozen corn tortillas until hot and bubbly. Put 1 T. sauce and some meat in each tortilla. Roll up and place in baking dish. Cover with remaining sauce and 1 lb. sharp cheese (grated). Heat in 350° oven for 15 minutes.

Doris M. Schlecht—Ninnekah

ENCHILADAS

1 lb. hamburger
½ t. salt
½ t. pepper
1 t. chili powder
½ t. powdered comino
1 small onion, chopped

Combine ingredients and brown. Soften 12 tortillas in hot shortening. Roll tortillas with meat filling. Place in long baking dish. Mix 1 large can enchilada dip with 1 can of water in a small saucepan; heat. Pour dip mix over rolled enchiladas; cover with grated cheese. Cover and heat in 350° oven for 20 minutes. Serves 10 to 12.

Vera Collins—Ninnekah

GREEN ENCHILADAS

1½ to 2 lbs. ground beef
1 lb. grated longhorn cheese
1 lb. Velveeta cheese
2 pkgs. flour tortillas
2 cans cream of chicken soup
1 large can Milnot
2 small cans pimentos and green chilies

Brown ground beef. When done, mix in grated longhorn cheese. Put approximately 2 T. meat mixture in tortillas; roll up and place in dish.

Mix in saucepan over low heat, stirring occasionally, the soup, Milnot, Velveeta cheese and pimentos and chilies. Pour over tortillas and bake 30 minutes in 350° oven. Makes about 20.

Beth Cunningham—Lucile
Virgie Howard—Pioneer

ENCHILADA CASSEROLE

2 lbs. hamburger meat
2 cans mild enchilada sauce
½ can chopped, green chillies
2 T. chili powder
2 cloves garlic, minced
1 onion, chopped

Brown hamburger in a large skillet; drain off grease. Add enchilada sauce, chopped green chilies, chili powder, garlic and onion salt to taste. Simmer for 20 minutes.

Use large Corningware skillet. Alternate layers of tortillas, meat and cheese, with cheese on top. Sprinkle with Parmesan cheese. Bake at 350° for 20 minutes.

Ruby Boswell—Ninnekah

ENCHILADA CASSEROLE

2 lbs. ground beef
1 medium onion, chopped
1 pkg. soft corn tortillas
1 lb. grated cheese
1 can mushroom soup
1 can cream of chicken soup
1 can milk
½-1 can chopped, green chilies

Brown meat; add onion; cook until golden brown. Cut tortillas in quarters. Mix soups, sauce, milk and green chilies; heat. Layer in dish in following order: 1) soup; 2) tortillas; 3) cheese; 4) all of meat; 5) soup; 6) tortillas; 7) soup; 8) cheese.

Bake at 350° for 30-40 minutes. Makes 8 servings.

Judy Fitch—Ninnekah

ENCHILADA CASSEROLE

1 pkg. longhorn cheese
1 large pkg. flour tortillas
2 lbs. hamburger, browned
1 finely chopped onion, browned with hamburger and drained
1 can cream of chicken soup
1 can cream of mushroom soup
1 can mild enchilada sauce
1 small can chopped green chilies

Mix all of the above ingredients together. Put a layer of flour tortillas in bottom of pan and pour some of the above mixture on top of them. Cover layer with grated cheese; then add another layer of tortillas and mixture. Cover all with grated cheese. Bake in 350° oven for 20 minutes.

Sue Gilliam—Friend

MEXICAN SOUR CREAM ENCHILADAS

½ c. chopped onion
1 4 oz. can mushrooms, drained
1 clove garlic, minced
2 T. margarine
1½ c. cooked turkey, finely chopped
1 4 oz. can green chilies, drained
3 c. sour cream, divided
1½ t. chili powder
1 t. ground cumin
½ t. salt
¼ t. pepper
oil
18 tortillas
4 c. shredded cheddar cheese

Saute onion, mushrooms and garlic in melted margarine, until tender. (Do not brown.) Add turkey, chilies, 1 c. sour cream, chili powder, cumin, salt and pepper. Heat over low flame, stirring frequently, until hot. Fry tortillas in ½ inch of hot oil until soft (about 3 seconds). Drain on paper towels. Spread a heaping tablespoonful of filling in center of each tortilla. Sprinkle with cheddar cheese. Fold sides over filling. Place seam side down in greased 13 x 9 x 2-inch baking dish. Repeat with remaining tortillas. Bake in a 350° oven 15 minutes. Spread with 2 c. sour cream, and sprinkle with remaining cheddar cheese. Bake 8 more minutes. Makes 6 servings.

Doris M. Schlecht—Ninnekah

QUICK ENCHILADA CASSEROLE

2 lbs. hamburger
1 medium onion, chopped
1 pkg. onion soup mix
1 can ranch-style pinto beans
2 cans mild enchilada sauce
1 pkg. corn tortillas
4 c. grated longhorn cheese

Brown hamburger; drain off grease. Add onion and onion soup mix. No salt is needed. Add beans and enchilada sauce. Heat all together until bubbly. Layer ½ of corn tortillas, broken into pieces, in the bottom of a 9 x 13-inch pan. Spread layer of meat mixture on top of tortillas; add 1½ c. cheese. Repeat process, ending with cheese on top layer. Bake in 350° oven for 20 minutes. Cut in squares. Serves 6.

Gerry Newton—Alex

SOUR CREAM ENCHILADAS

3 cans cream of chicken soup
1-2 small cans chopped, green chilies
½ c. sour cream

Combine above ingredients and warm.

1 dozen corn tortillas

Dip tortillas in hot oil to soften. Place a spoonful of above mixture on each tortilla; roll and place in a baking dish. Pour the remaining mixture over the top of the enchiladas and sprinkle with grated cheese. Bake at 350° for 15-20 minutes.

Ronda Stucks—Bridge Creek

TURKEY ENCHILADAS

¼ c. chopped onion
1 clove garlic, minced or pressed
1 T. butter or margarine
2 c. diced, cooked turkey
1 4 oz. can diced green chilies
½ t. dried oregano leaves
2 T. butter or margarine
3 T. all-purpose flour
2 c. chicken broth
½ c. sour cream
8 corn tortillas
1½ c. grated monterey jack, longhorn or colby cheese
1 4 oz. can sliced black olives

Tips: no extra salt is added; the broth and cheese contain salt.

Saute onion and garlic in the butter. Stir in turkey, chilies and oregano. Heat thoroughly; set aside.

In saucepan, melt the 2 T. butter; stir in flour. Cook for 1 minute. Gradually stir in broth. Cook until slightly thickened. Add sour cream. Remove from heat. Stir ½ c. of the sauce into turkey mixture.

Dip each tortilla in sour cream sauce. Fill with ¼ T. turkey mixture and 2 T. cheese. Roll up. Place in buttered baking dish. Pour remaining sauce over tortillas. Sprinkle with remaining cheese.

Bake at 375° for 20 minutes. Makes 4 servings.

Sue Bartlett—Winter Creek

GUACAMOLE DIP

1 c. avocado
¼ c. chopped onion
¼ c. mayonnaise
2 T. lemon juice
2 T. chopped green chilies
½ t. salt
1 small tomato, chopped

Combine ingredients; cover and chill 1 hour. Serve with sliced raw vegetables and corn chips. Makes 2 c.; serves 6.

Grace Campbell—Ninnekah

GUACAMOLE DIP

2 medium sized, ripe avocados, pitted and peeled
1 clove garlic, pressed
1 T. lemon juice
½ t. salt
1 tub sour cream
½ t. chili powder

In medium bowl, mash avocados. Stir in rest of the ingredients until blended. Cover tightly with plastic wrap. Refrigerate up to 24 hours. Makes 2½ c.

Betty Eubank—Blue Bonnet

GUACAMOLE

4 avocados
3 green onions, finely minced
1 fresh, ripe tomato, chopped
⅛ t. salt
⅛ t. pepper
½ clove garlic, minced
1 T. salad oil
juice of ½ lemon

Mash avocados; add minced onions, tomato, garlic, salad oil, lemon juice, salt and pepper. Cover and refrigerate until serving time.

Gerry Newton—Alex

GUACAMOLE

¼ c. parsley leaves
1 small piece (½ oz.) onion
1 ripe avocado, peeled, halved, pitted and cut into cubes
1 strip bacon, cooked crisp, drained and crumbled
2 t. lime juice
2 drops Tabasco sauce
2 T. basic mayonnaise
2 small (4 oz.) tomatoes, peeled, seeded and quartered
¼ t. salt

Usually served as a dip for crudites or tortilla chips, this is also wonderful with hamburgers, tacos or mixed vegetables.

Use food processor. Metal blade: Mince the parsley by turning the machine on and off. Set it aside. With the machine running, mince the onion by dropping it through the feed tube. Add the avocado, bacon, lime juice, Tabasco sauce and mayonnaise. Combine the mixture, turning the machine on and off about 4 times. Then puree the mixture for 10 seconds, stopping once to scrape down the sides of the bowl. Add 1 tomato and the salt, and turn the machine on and off about 6 times to chop the tomato.

Transfer the mixture to a serving bowl and garnish it with the reserved tomato (finely chopped) and the chopped parsley. Serve with crudites or tortilla chips.

Barbara Thomas—Ninnekah

GUACAMOLE SUPREME

2 small avocados, peeled and mashed
1 T. lemon juice
1 medium onion, minced
1 small clove garlic, crushed
1 large tomato, peeled and finely chopped
½ t. salt
½ t. seasoned salt
½ t. seasoned pepper
½ t. chili powder
dash of hot sauce

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Combine all ingredients; mix well. Cover and chill thoroughly. Yield: 2 cups.

May be served as a dip, with corn chips or a green salad. Serves 2 to 4.

Peggy Castleberry—Ninnekah

MEXICAN HOMINY

10 slices bacon
2 large onions
1 bell pepper
1½ c. canned tomatoes
1 T. flour
1 clove garlic
1 T. chili powder
salt
sugar
red pepper
2 large cans hominy
1 lb. cheddar cheese

Fry bacon crisp, remove from skillet. Add sliced onions and chopped peppers. Cook 20 minutes. Add tomatoes, flour mixed with a little water, and all the seasonings. Cover and cook 1 hour. Add hominy. Simmer 10 minutes. Just before serving, add grated cheese and crumbled bacon.

Grace Campbell—Ninnekah

MEXI-CORN

2 cans cream-style corn
2 eggs
6 strips bacon
½ onion, chopped
¼ c. green pepper, chopped
½ t. salt
pepper to taste

Fry bacon until crisp. Drain. Fry onion and green pepper in bacon grease. Add onion, pepper, salt and crumbled bacon. Bake at 350° in casserole until middle is firm - approximately 45 minutes. Grate cheese on top and let melt (optional).

Ruby Nelson—Ninnekah

MEXICALI MEAT PIE

6 slices bacon
1 lb. ground beef
1 c. (8 oz.) whole kernel corn, drained
¼ c. finely chopped green pepper
¼ c. finely chopped onion
¼ c. cornmeal
½ t. oregano
½ t. chili powder
1 t. salt
⅛ t. pepper
1 8 oz. can tomato sauce
1 egg
¼ c. milk
½ t. dry mustard
½ t. Worcestershire sauce
1½ c. grated cheddar cheese
4 stuffed olives, sliced (optional)

Fry bacon until crisp; break into large pieces. Chill ⅓ c. drippings until firm. Brown ground beef in large skillet; drain. Stir in corn, green pepper, onion, cornmeal, oregano, chili powder, ½ t. salt, pepper and tomato sauce. Prepare pie crust. Place meat mixture in pastry-lined pan. Bake at 425° for 25 minutes. Combine egg, milk, ½ t. salt, mustard, Worcestershire sauce and cheese. Spread on pie. Top with bacon and olives. Bake 5 minutes, or until cheese melts. Let stand 10 minutes before serving.

PIE CRUST

1 c. flour
2 T. cornmeal
⅓ c. firm bacon drippings, or other shortening
3-4 T. cold water

Combine flour and cornmeal. Cut in bacon drippings until mixture is the size of small peas. Sprinkle water over mixture, stirring with fork until dough holds together. Form into a ball. Flatten to ½ inch; smooth edges. Roll out on a floured surface into a circle of 1½ inches larger than inverted 9-inch pie pan. Fit into pan. Fold edge to form a standing rim; flute.

Makes 6 servings.

Hattie Orr—Rural Neighbors

MEXICAN QUICHE

2 7 oz. cans Ortega whole green chilies
½ c. jack cheese, shredded
6 slices bacon, cooked and crumbled, or ½ c. bacon bits
6 eggs, beaten
1 tomato, sliced and quartered

Open chilies and place in pie plate as you would a pie crust. Spread cheese, tomato and bacon over chilies. Pour eggs over all. Bake at 350° for 45 minutes.

Jessie Compton—Freeman

MEXICAN TOPPED POTATOES

8 baked potatoes
1½ lbs. mild sausage
1 lb. Velveeta or American cheese, cubed
¼ c. milk
1 10 oz. can Ro-tel tomatoes with chopped chilies
lettuce, shredded
tomatoes, cubed

Oil the potatoes and bake. Brown sausage and drain; then add the cheese, milk, tomatoes and chilies. Squeeze the hot potato and cut off the top. Add the mixture to the potato, then the lettuce and tomatoes. Serves 8.

Hermina Novotny—Rural Neighbors

CHILI RELLENOS

2 4 oz. cans green roasted chilies
1 lb. grated monterey jack cheese
2 c. milk
2 eggs
⅓ c. flour
1 t. garlic salt or a little garlic powder

Layer ½ chili in a medium sized, flat casserole dish. Sprinkle with ½ the cheese. Repeat with layer of chili, then cheese. Mix together: flour, milk, eggs and garlic. Pour over chili. Bake at 350° till egg and milk are set.

Linda Butler—Ninnekah

CHILI RELLENOS

long, green, whole chili peppers, canned or whole
sharp cheese
2 eggs
1 T. flour
pinch salt

Stuff chilies with sharp cheese. Beat 2 egg yolks until lemon in color. Beat whites stiff; add 1 heaping T. flour and pinch salt. Fold in yolks. Dip stuffed chilies in batter and fry in deep fat until golden brown. Serve with finely cut lettuce and taco sauce.

Grace Campbell—Ninnekah

CHILI RELLENOS CASSEROLE

1 lb. cheddar cheese
1 lb. monterey jack cheese
⅔ c. evaporated milk
1 T. flour
4 eggs, separated
1 7 oz. can diced green chilies
½ t. salt
dash pepper
tomato to garnish

Combine milk, flour, egg yolks, salt and pepper; mix gently. Beat whites until stiff; fold into egg mixture. Cut cheese into small pieces. Mix cheese and chilies into egg mixture and stir gently. Bake in a 2-qt. greased baking dish at 350° for 30 minutes. Add tomato wedges as a garnish. Cook for 30 minutes more. Serves 8 to 10.

Pamela Williams—Ninnekah

RICE MEXICAN

1 c. rice
1 pkg. taco seasoning mix
½ c. diced green pepper
2 c. grated cheddar cheese
1 c. commercial sour cream
3 green pepper rings
paprika

Cook rice according to pkg. directions. Add seasoning mix and diced green pepper; toss until well combined. In a buttered 1½-qt. casserole, make 2 layers each of the rice and cheese. Use all the rice, but reserve about ⅓ of the cheese. Bake in 350°F oven for 5 minutes, or until cheese melts. Spread sour cream over rice-cheese mixture; sprinkle with remaining cheese; arrange pepper rings on top, and sprinkle with paprika. Serve immediately. Serves 6.

Jessie Compton—Freeman

MEXICAN SALAD

1 11 oz. pkg. regular sized Fritos
1 medium head lettuce
1 medium onion, chopped
2 medium tomatoes
1½ lbs. ground chuck, drained
2 lbs. cheddar cheese
1 15 oz. can kidney beans, drained and rinsed
¾ c. Kraft Catalina dressing

To assemble salad, first toss lettuce with tomatoes, onions and cheese. Then add remaining ingredients of beans, meat, chips and dressing. Serve immediately. Makes a large bowl of salad.

Agnes Workman—Ninnekah

GRANNY'S MEXICAN SALAD

1 head lettuce
1 11 oz. pkg. Fritos, crushed
1 bottle Catalina salad dressing
1 can ranch-style beans, drained
⅓ c. diced onions
1 lb. longhorn cheese, shredded
1-2 diced tomatoes

Tear lettuce into small pieces. Add drained beans, shredded cheese, crushed Fritos, onions and tomatoes. Stir in salad dressing, and serve at once. Makes 12 to 16 servings.

Lois Cunningham—Lucile

FIASCO

2 lbs. hamburger meat, browned
1 pkg. chili seasoning
2 small cans tomato sauce
3 small cans water
1 c. Minute Rice (optional)
1 can pinto beans
2 lbs. Velveeta cheese
1 can Ro-tel tomatoes
1 can cheddar cheese soup

Mix the first 6 ingredients in a large pan; simmer until thick. While this is cooking, make the cheese sauce with the other ingredients. It should be mixed together and heated in a double boiler or crock pot.

These should be prepared in separate bowls:

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1 large pkg. Doritos, crushed
1 head lettuce, chopped
4-5 tomatoes, chopped
1 bunch green onions, chopped
1 can black olives, chopped
½ c. pecans, chopped

Each person layers their own plate with ingredients of their choice, starting with crushed Doritos, then meat mixture, then adding chopped ingredients. Top with cheese sauce, and you have a filling meal. This will serve 10.

Sara Ann Kell—Friend

FLYING SAUCERS

1 lb. cheese, grated
1 large onion, chopped
4 tomatoes, chopped
½ head lettuce

Prepare in separate containers and set aside.

1 lb. ground beef, browned
1 16 oz. can chili beans
1 t. chili powder
1 pkg. 10 inch flour tortillas

Brown ground beef; add beans and chili powder, and simmer about 20 minutes, adding liquid if needed.

For each flying saucer, brown 1 tortilla lightly in skillet with oil or shortening. Place tortilla on plate, and spoon on hot beef and beans, and then lettuce, cheese, onions and top with tomatoes. This makes 4-6 flying saucers.

Maggie Stewart—Slaton

JERRY'S MEXICAN BUILD-UP

1 lb. ground beef
1 small onion, chopped

Cook the above, and then drain.

Add:

1 8 oz. can tomato sauce
1 6 oz. can tomato paste
3 cans water from tomato cans (18 oz.)
1 t. oregano
1 t. chili powder
2 medium cloves garlic
1 t. salt
1 10 oz. can tomatoes and green chilies
1 t. monosodium glutamate
2 t. cumin seed
1 c. cooked rice

Bring to boil; then simmer 40 minutes. Serve over any of the following: corn chips, lettuce, avocados, green onions, olives, grated cheese. Place in separate bowls and build your own salad. Top with meat and cheese.

Jerry Newton—Alex

TACO SALAD

¾-1 medium size head lettuce
2 small or 1 large tomato
1 onion, diced
½ pkg. cheddar cheese, or ½-1 pkg. pre-shredded cheddar cheese
1 lb. hamburger
1 can chili beans with gravy
1 pkg. taco seasoning mix
¼ pkg. tortilla chips

Tear lettuce into bite-size pieces; then combine lettuce, tomatoes, onion and cheddar cheese; toss. Cook hamburger until crumbly; pour off grease. Add taco seasoning mix; cook according to pkg. Add chili beans to taco-hamburger mixture. Heat. Crumble taco chips into lettuce mixture; toss. Just before serving, toss taco-hamburger-bean mixture with lettuce mixture. Serves 10-12.

Judy Fitch—Ninnekah

TACO SALAD

1 head lettuce, shredded
1 bunch green onions, chopped
4 tomatoes, chopped
1 5½ oz. pkg. taco chips
12 oz. cheese, grated
1 15 oz. can kidney beans, drained
1 lb. ground beef, cooked and drained
1 8 oz. bottle Thousand Island dressing

Mix all together. Add chips right before serving.

Shirley Ketchum—Alex

TACO SALAD

1½ lbs. hamburger
2 T. salad oil or cooking oil
1½ c. onions
1 t. salt
1 t. cumin
1 #202 can peeled tomatoes
1 t. chili powder
1 head lettuce
2 large tomatoes, cut up
2 cloves garlic, crushed
1 lb. Velveeta cheese
1 can chili peppers

Brown hamburger and onions with oil in skillet until done. Add the salt, cumin, chili powder and canned tomatoes. Add to cut-up lettuce and fresh tomatoes; toss. In double boiler, melt cheese and add crushed garlic and green chilies. Pour over lettuce and meat mixture and toss lightly. Add corn chips to mixture before pouring the melted cheese over.

Jeanette Worden—Ninnekah

MEXICAN BEAN TACO SALAD

1 lb. ground beef
1 15 oz. can kidney beans, drained
¼ t. salt
1 medium onion, chopped
4 tomatoes, chopped
1 head lettuce, shredded
¼ lb. cheddar cheese, grated
1 8 oz. bottle French or 1000 Island dressing
hot sauce
1 6 oz. pkg. corn chips
1 large ripe avocado, sliced

Brown ground beef; drain. Add beans and salt. Simmer until hot. Just before serving, toss onion, tomatoes and lettuce with grated cheese, dressing and hot sauce to taste. Add corn chips and avocado. Mix meat mixture into cold salad. Serve immediately. Makes 6 servings.

Doris M. Schlecht—Ninnekah

TEX-MEX SALAD

2 15 oz. cans ranch-style pinto beans, undrained
1 7 oz. can whole kernel corn, drained
3 green onions, chopped
1 small onion, chopped
1 medium green pepper, chopped
½ jalapeno pepper, chopped (optional)
1 head lettuce, torn into bite-size pieces
¼ c. cheddar cheese, shredded
2 slices processed American cheese, diced
dash of cayenne
dash of ground cumin
salt and pepper to taste
1½ t. lemon juice
dash of garlic powder
1 avocado, peeled and chopped
2 tomatoes, chopped
½ of 7½ oz. pkg. taco chips, crumbled

Combine first 14 ingredients in a large bowl, and toss well. Add remaining ingredients, tossing until well mixed. Serve salad immediately. Makes 10 servings.

Doris M. Schlecht—Ninnekah

SOPAIPILLAS

4 c. sifted flour
1½ t. salt
1 T. sugar
1 t. baking powder
1 cake (or 1 pkg.) dry yeast
1¼ c. warm water
1¼ c. scalded milk, cooled to room temp.
1 T. shortening

Combine all dry ingredients and cut in shortening. Dissolve yeast in warm water. Add scalded milk. Make well in center of dry ingredients; add liquid and work into dough. Knead dough 15-20 times and set aside for 10 minutes. Roll dough to ¼" or thinner. Cut into squares or triangles 2" x 2". Fry in hot fat or shortening. Sopaipilla should puff up and become hollow. When browned, drain on paper towels. Serve hot with honey to accompany Mexican dishes.

Jeanette Worden—Ninnekah
Peggy Castleberry—Ninnekah

SPANISH RICE

1 lb. ground beef
½ c. uncooked rice
4 c. salted water
1 small onion, chopped
1 small green pepper, chopped
1 t. salt
1 t. chili powder
2 c. tomato sauce
¼ lb. cheese, cut in ½" cubes

Cook rice in boiling salted water until tender; drain, blanch with cold water, and set aside.

Brown beef in 2 T. fat. Stir to keep it separated. Remove and cook onion and pepper in same fat until onion is clear. Add meat, salt, tomato sauce and chili powder. Simmer 5 minutes. Stir sauce and cheese lightly into rice. Pour into a 2-qt. baking dish. Bake in a 350° oven for 30 minutes. Serves 6 to 8.

Nina Boyd—Blue Bonnet

SPANISH RICE

1 c. uncooked rice
1 small can tomatoes
1 medium onion, chopped fine
½ c. bacon grease
½ green pepper, chopped fine
1 t. salt
½ t. black pepper

Heat the bacon grease in a deep aluminum pan; add the rice, and stir until evenly browned. Add the onion and brown it. Next add the tomatoes, green pepper, salt and pepper. Mix all well; then do not stir again. Turn very slowly, leaving the kettle uncovered. Add boiling water in small portions as the rice expands. Cook 1½ hours, or until the rice is tender and flaky.

Fanny Owens—Pikes Peak

CUBE STEAKS MEXICANA

2 lbs. cube steak
1 pkg. taco seasoning mix
¼ c. flour
2 t. oil
1 8 oz. can tomato sauce
½ c. water

Cut cube steak into serving-size pieces. Combine seasoning mix and flour; coat meat with seasoning on both sides. In large skillet, heat oil over medium-high heat. Add meat and brown on both sides. Combine tomato sauce and water; pour over meat. Reduce heat to medium-low, cover and simmer 30 minutes. Serve with rice or noodles. Makes 6 6-oz. servings.

Jessie Compton—Freeman

CREAM TACOS

1 dozen tortillas
2 lbs. ground beef
2 large onions, chopped
2 cloves garlic, chopped
1 small can green chilies, chopped
1 #2 can tomatoes, chopped
1 lb. Velveeta cheese
1 can Milnot

Brown the onions, chilies and garlic. Add the tomatoes, cheese and milk; simmer on low heat until cheese is melted, stirring often. While sauce is cooking, saute meat in skillet; salt to taste. When meat is done, dip tortillas in hot sauce mixture. Fill with meat and roll, laying close together in a large pan. Cover rolls with sauce, and serve. This will make 6 to 8 servings.

Irma Ragsdale—Friendly Mound

ORIGINAL OLD MEXICO TACOS

1 16 oz. can corned beef
½ lb. cheese, grated
1 small onion, diced
corn tortillas

Use 1 heaping T. of mixture (shaped like a wiener) and place on a corn tortilla. Roll up and fasten with a toothpick in the center. Fry in hot grease until golden brown. Drain on paper towl. This will make 8 or 9 tacos.

Beulah Pope—Ninnekah

IMPOSSIBLE TACO PIE

1 lb. ground beef
½ c. chopped onion
1 1¼ oz. envelope taco seasoning mix
1 4 oz. can chopped green chillies, drained
1¼ c. milk
¾ c. Bisquick baking mix
3 eggs
2 tomatoes, sliced
1 c. shredded cheddar/monterey jack cheese

Heat oven to 400°. Grease a 10 x 1½-inch pie plate.Cook and stir beef and onion until brown; drain. Stir in seasoning mix. Spread in plate; top with chillies.

Beat milk, baking mix and eggs until smooth - about 15 seconds in blender on high, or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes and cheese. Bake until knife inserted in center comes out clean; then 8 to 10 minutes longer. Cool 5 minutes. Serve with sour cream, chopped tomatoes, shredded lettuce and shredded cheese, if desired. Makes 6 to 8 servings.

Springcreek

JEAN'S TACO DELIGHT

2 cans bean dip
3 avocados
lemon juice
salt
pepper
1 c. sour cream
1 c. mayonnaise or salad dressing
2-3 tomatoes, chopped
1 pkg. taco seasoning mix
1 bunch green onions, chopped (blades, too)
1 can ripe olives
1 to 1½ c. shredded cheddar cheese

Put layer of bean dip in dish; cover with layer of avocado mixed with about 2 T. lemon juice, salt and pepper. Then cover with layer of sour cream mixed with mayonnaise and taco seasoning mix. Top with chopped tomatoes, onions, olives and cheese.

Nancy Johnson—Ninnekah
Wanda Johnson—Slaton

TOSTADAS

Cook 2 c. pinto beans till they can be easily mashed. Start with hot water, and always add hot water when necessary. Heat lard, shortening or cooking oil (about 3 T.) and pour slowly over beans, stirring as you do so. Salt to suit your taste. Let boil a little longer, then mash. Deep fat fry 12 corn tortillas till brown - one at a time. Spread with mashed beans. Put grated cheese on top and let melt. Use taco sauce, lettuce and tomatoes on top of beans and cheese.

Cooked, boned, chopped and seasoned chicken, or fried hamburger seasoned with garlic powder and salt, may be used on top of beans, too. This is a meal in itself for our family.

Judy Fitch—Ninnekah

MEXICAN TOSTADAS

12 to 18 tortillas
2 to 3 c. pinto or black beans
3 c. shredded cheese
½ to 1 c. chopped onions
hot sauce
2 c. grated cheese
2 cut-up tomatoes
2 cut-up avocadoes (if desired)
cabbage

Cook beans until tender; then fry and mash. Fry tortillas until crisp. Put a layer of beans, then cheese, cabbage, onion, tomato and avocado. Last of all, top with hot sauce. Good eating!

Judy Fitch—Ninnekah

MONTEREY JACK TOSTADAS

3 c. (1 29-oz. can) refried beans
12 soft wheat tortillas (1 11-oz. pkg.)
3 c. shredded icebert lettuce
3 c. (12 oz.) shredded monterey jack cheese
1½ c. taco sauce
¾ c. prepared guacamole

Heat refried beans; keep warm. Lightly brown each tortilla on both sides in a generously buttered skillet, until crisp. Drain on paper towels. To make tostadas, top each tortilla with layers of refried beans, lettuce and cheese. Top with taco sauce and guacamole. Serves 6 people (2 tostadas each).

Jessie Compton—Freeman

TAMALE BAKE

1½ lbs. ground beef
½ to 1 c. chopped onions
1 clove garlic, minced
½ c. diced green pepper
2½ c. (1 #2 can) cooked or canned tomatoes
1 12 oz. can whole kernel corn
1½ T. chili powder
1 T. salt
¼ t. pepper
½ c. yellow cornmeal
1 c. water
Cheese-Cornmeal Topping

Lightly cook meat in 12-inch skillet. Add onions, garlic and green pepper. Cook, stirring, until onion is golden. Stir in tomatoes, undrained corn, chili powder, salt and pepper. Simmer 5 minutes.

Mix cornmeal and water; stir into meat mixture. Cover and simmer about 8 minutes. Turn into a 3-qt. casserole. Spread evenly with Cheese-Cornmeal Topping. Bake in moderate oven (375°) for 30 minutes, or until bubbling hot. Serves 8.

CHEESE-CORNMEAL TOPPING

1½ c. milk
1 t. salt
2 T. butter or margarine
½ c. yellow cornmeal
1 c. (¼ lb.) shredded, processed American cheddar cheese
2 eggs, lightly beaten

Heat milk with salt and butter. Slowly stir in cornmeal. Cook, stirring until thickened. Remove from heat; stir in cheese and eggs. Use as directed.

Judy Fitch—Ninnekah

HOT TAMALES

2 T. paprika
salt to taste
1 chicken
1 qt. pork, or other meat
¾ oz. cumin powder
4½ oz. chili powder

Grind meat and add other ingredients, 2 c. broth, salt, cumin powder and hot sauce.

Dough:

2 qts. white or yellow cornmeal
1 qt. flour
¾ qt. (or 3 c.) shortening
1½ t. soda
salt to taste

Now mix well with 2 T. cumin, 2 or 3 oz. chili powder, soda and salt. Add broth and water to make a stiff dough. Then start rubbing dough and put hot tamales and meat in center roll. Pressure cook for 25 minutes (at 10 lbs.) in Presto cooker. Roll in shucks or hot dog paper.

Martha Spoon—Winter Creek

TAMALE PIE

1½ lbs. ground beef
1 large onion, chopped
2 c. canned tomatoes, cut fine
3 T. shortening
1½ T. salt
2 t. chili powder
¼ t. pepper
2 c. cornmeal

Fry onion in shortening until brown; add meat and cook until red color disappears. Add seasonings and cook 15 minutes. Drain off liquid and add enough water to make 6 c. of liquid in all. Bring this liquid to a boil and slowly add the cornmeal. Cook over low heat, stirring constantly. In a greased baking dish, make a bottom crust of cornmeal mush; then add the meat mixture. Cover with remaining mush. Bake in a 350° oven for 30 minutes.

Iris Dunn—Ninnekah

TORTILLAS

3 c. flour
3 T. shortening
3 t. baking powder
1½ t. salt

Mix together with hands. Mix in about 1½ c. water. Knead slightly. Divide into small balls, about 2" in diameter. Roll flat. Cook on flat fry pan till slightly browned.

Vickie Schein—Arcadia

TERESA'S REAL MEXICAN FLOUR TORTILLAS

2 c. flour
1 t. salt
1 t. baking powder
1 T. shortening
¾ c. hot water

Mix together. Cover and let rest 10 minutes. Roll into desired size circles, and heat on hot griddle until bubbly.

Doris M. Schlecht—Ninnekah

Safety "firsts"

- *Keep cold water running in the sink while you pour hot water from a pot of vegetables. It prevents the steam from scalding your hands.*
- *Don't let oil heat to the smoking point. It may ignite. (It also makes food taste bitter and irritates your eyes.)*

Sharp knives should be kept in plain view in wooden holders—but out of the reach of young children—instead of among other utensils in drawer.

- *When broiling meat, place a few pieces of dry bread in the broiler pan to soak up dripping fat. This not only eliminates smoking fat but also reduces the chance that the fat will catch fire.*

Quick help for burns

- *To help relieve pain from minor burns and reduce swelling of minor bumps and bruises, keep clean, damp sponges in your freezer. When you burn or bruise yourself, apply a frozen sponge to the affected area.*
- *Sooth a minor kitchen burn by rubbing it gently with the cut surface of a cold raw potato.*
- *Or dissolve baking powder in cold water to make a paste. Apply to burn and cover with clean gauze.*
- *To relieve painful burns on hands, dissolve a few aspirin tablets in a bowl of cool water and soak.*

In case of fire

- *Sprinkle bicarbonate of soda over grease flare-up or blazing broiler. If fire is snuffed out quickly, a partially burned steak may still be edible after the soda is rinsed off.*
- *NOTE: Never use flour as an extinguisher.*
- *If fire is in oven, immediately turn off heat and close the oven door. Shutting off the air supply will smother the fire.*

Microwave

WASHITA VALLEY

In July of 1926, a meeting was called at the home of Mrs. John Sloan, to organize a Home Extension club. Mrs. Nettie R. Coryell was the County Agent. She met with a group of the area women.

Mrs. John Sloan was elected President. Mrs. Joe Roberts was Secretary and Treasurer.

Mrs. Joe Roberts named the club - Washita Valley Club. They met once a month. Mrs. Coryell would come down and give demonstrations on canning, self bound button holes, reseating chairs with rawhide strips, and mattress making.

When pressure cookers came on the market, the club bought one for the area. They would meet and can meat all day.

They also made their own soap, in a big black pot outside. They would use lye and crackling from rending the lard.

The members that were present for the first meeting were: Mrs. John Sloan, Mrs. Joe Roberts, Mrs. E. M. Bradley, Mrs. Burl English, Mrs. Lulu Curtis and Mrs. Clark.

The club keeps growing in membership. At one time the roll call was 32 members.

I have the first cookbook, published in 1932.

MEMBERS

Carroll, Murl (Louie)

Farmer, Oreta

Mann, Pearl

Mitchusson, Barbara (Don)

Patterson, Merle

Perkins, Nola

Powell, Lola

Richardson, Alpha

Yount, Mary

Microwave Appetizers

CHEESE DIP

1 lb. velveeta process cheese spread, cubed
½ c. Pace picante sauce (medium)
¼ c. milk

Combine ingredients in saucepan; stir over low heat until process cheese spread is melted. Serve warm with chips or fresh vegetables. Makes 2½ cups dip.

Microwave:

Combine ingredients in 1½-qt. bowl or casserole, mix well. Microwave on medium (50%) 8 to 10 minutes or until process cheese spread is melted, stirring every 2 minutes. Makes 2½ cups dip. Serve warm with chips or fresh vegetables.

Gerry Newton—Alex

COCKTAIL NIBBLES

¾ c. butter or margarine
3 T. Worcestershire sauce
1½ t. onion salt
1¼ t. garlic salt
1 t. celery salt
1 6¾-oz. can cocktail peanuts
1 9-10-oz. pkg. thin pretzel sticks
2 c. bite-size shredded rice cereal
2 c. puffed oat cereal

Combine butter, Worcestershire sauce and salts in 3-qt. casserole. Microwave on High until butter is melted. Add remaining ingredients, tossing thoroughly until well coated. Microwave 8 minutes on High, tossing every 2 minutes to distribute seasoned butter. Cool and store in air-tight container.

DONA'S DIP

1 8-oz. pkg. of cream cheese
½ pt. sour cream
1 green pepper
3-5 green onions, chopped
1 2½-oz. pkg. smoked beef, chopped

Microwave ingredients till smooth.

Dona Parrish—Arcadia

WARMING COLD EGGS

Eggs can be brought to room temperature quickly by placing them in a bowl of very warm water and covering for 3 to 5 minutes.

GARLIC CHEESE SPREAD

1 c. processed cheese spread
1 stick butter or margarine
4-6 cloves garlic, pressed or finely chopped
1 4-oz. pkg. grated cheddar cheese

In a 1-qt. bowl, place cheese spread, butter and garlic. Microwave 3 to 4 minutes on High, or until soft. Stir. Microwave 4 minutes on 80% power until hot and bubbly. Stir in grated cheese. Allow to cool. Serve on crackers.

HOT AND CREAMY SHRIMP DIP

1 8-oz. pkg. cream cheese
1 10¾-oz. can cream of shrimp soup
4 green onions, including green tops, finely chopped

Place cream cheese in bowl. Microwave 30 seconds to 1 minute on 80% power, or until cheese is softened.

Stir in soup and onions. Microwave 2 minutes on 60% power, or until dip is hot. Stir once halfway through cooking time.

APPETIZER MEATBALLS

1 lb. ground chuck
1 onion, finely chopped
¾ t. salt
1 1-lb. can pineapple chunks, drained
1 10-oz. can tomato soup
3 T. lemon juice
¼ c. brown sugar

Form 1 inch balls from ground chuck in a 9 inch square dish. Combine onion, salt, soup, lemon juice and brown sugar. Cover and microwave (high) 5-6 minutes, covered, stirring twice. Add pineapple, last 1 minute. Serves 6.

Margery Burchfield—Blue Bonnet

ONION-CHEESE STICKS

1 c. quick biscuit mix
⅓ c. milk
⅓ c. grated American cheese
1 1¼-oz. pkg. dry onion soup mix

Measure biscuit mix into 1-qt. bowl. Stir in milk to make soft dough. Mix in cheese. Turn out on lightly floured pastry cloth. Knead lightly several times.

Pinch off 1-inch balls of dough. Roll into sticks. Roll sticks in soup mix to coat. Arrange 6 to 8 at a time on microwave roasting rack in (12 x 8 inch) utility dish, or on paper towels. MICROWAVE 3 to 4 minutes on 80% power, or until firm to the touch.

PARTY APPETIZER PIE

1 8-oz. pkg. cream cheese, softened
2 T. milk
1 2½-oz. jar diced dried beef, finely chopped
2 T. instant minced onion
2 T. finely chopped green peppers
⅛ t. pepper
½ c. dairy sour cream
¼ c. coarsely chopped walnuts

Blend cream cheese and milk in 1-qt. mixing bowl. Add dried beef, onion, green pepper and pepper. Mix well. Stir in sour cream. Spread evenly in 8" pie plate. Cover with waxed paper. MICROWAVE 2 minutes, 15 seconds on HIGH, or until entire mixture is hot.

Let stand 2 minutes to firm slightly. Sprinkle with walnuts. Serve with assorted crackers.

MICROWAVE BARBECUE SAUCE

2 T. cornstarch
½ c. water
¼ t. garlic salt
1 c. vinegar
½ c. honey
½ c. soy sauce
½ c. catsup
½ t. season salt
1 t. liquid smoke

Mix the cornstarch and water together. Add the remaining ingredients. Cook on high for 12 to 15 minutes or until thick. Yield: 2 to 2½ cups.

Neva Meiwes—Hazel Dell

Breads

APPLE CHEDDAR BREAD

2 c. self-rising flour, sifted
⅔ c. sugar
½ t. cinnamon
½ c. coarsely broken walnuts or pecans
2 eggs, slightly beaten
½ c. butter or margarine, melted
1½ c. finely chopped, peeled apples
½ c. shredded sharp cheddar cheese
¼ c. milk

Combine flour, sugar, cinnamon and nuts in a large bowl. Mix remaining ingredients and add to flour mixture. Stir just until blended, batter will be lumpy.

Spoon batter into 1½-qt. casserole dish and Microwave 10 to 12 minutes on 80% power, or until center is firm. Sprinkle with shredded sharp cheddar cheese and let stand for 5 minutes. Remove onto serving plate.

MICROWAVE BANANA WHOLE WHEAT QUICK BREAD

1 c. whole wheat flour
½ c. all-purpose flour
¾ c. sugar or ½ c. brown sugar
½ c. plus 2 T. margarine (room temp.)
⅓ c. milk
2 eggs
2 very ripe medium bananas, sliced
1 T. lemon juice or vinegar
1 t. baking soda
½ t. salt
½ c. chopped nuts if desired

Topping:
½ c. flour
2-4 T. white or brown sugar
½ t. cinnamon
2 T. butter

Place all ingredients, except topping, in large mixing bowl in order given. Blend at low speed with mixer 15 seconds. Spread batter in 9 x 5" glass loaf pan lined with waxed paper. Combine topping. Sprinkle with topping. Shield ends of loaf with 2" wide strips of foil, covering 1" of batter and molding remainder around handles of dish.

Place inverted saucer in microwave and center loaf pan on top. Microwave at 50% power 9 minutes, rotating pan ¼ turn every 3 minutes. Then microwave on full power4-7½ minutes, removing foil after 2 minutes and rotating every 2 minutes. (Check doneness by looking at bottom for unbaked batter in center). Let stand 5-10 minutes before removing from dish.

Claire Powell—Extension Home Economist

BREAKFAST BISCUIT RING

1 can of biscuits (10)
½ c. butter
½ c. brown sugar
pecans
raisins

Cut biscuits in fourths. Melt butter, add brown sugar, pecans and raisins. Coat biscuits with mixture. Place in pan. Microwave 3-4 minutes on high.

Othala Estes—Friend

MEXICAN CORNBREAD

1 pkg. cornbread mix
1 egg
1 c. milk
1 can chopped green chilies
¼ c. cheese

Combine all ingredients. Pour in microwave loaf pan. Cook on low 3 mins. On high 2 to 3 mins.

Othala Estes—Friend

Candies

AUNT BILL'S MICROWAVE CANDY

2 c. sugar
1 t. baking soda
1 c. buttermilk
¾ c. margarine
1 t. vanilla
2 c. chopped nuts

Combine sugar, soda, buttermilk and margarine in large, 2-qt. microwave bowl. Cover with plastic wrap; punch holes in wrap. Microwave for 2½ minutes, stir and turn dish. Continue cooking for 15 minutes, stirring every 5 minutes. Return to oven for 2 minutes or until soft ball forms in cold water or it tests 236 degrees on candy thermometer. (Do not put thermometer in oven). Candy will be light brown in color. Add vanilla and beat with electric mixer until soft peaks form. Watch closely. Stir in pecans and spread in buttered 12" x 7" dish. Cool. Cut in pieces. Makes about 1½ pounds.

Blanche McCoy—Rural Neighbors
Edna Bounds—Rural Neighbors

PEANUT BRITTLE

1 c. raw peanuts
1 c. sugar
½ c. white syrup
dash of salt

Put in glass bowl, set on high for 7 mins. stirring halfway through. After 7 mins. add 1 T. oleo, stir, cook 2-3 mins. on high. Then add 1 t. vanilla and 1 t. soda. Stir quickly and pour on greased cookie sheet.

Othala Estes—Friend

PEANUT BRITTLE

½ c. white corn syrup
1 c. sugar
1 T. butter
1 t. baking soda
1 c. raw peanuts
⅛ t. salt
1 t. vanilla

In 1½ quart casserole, stir together syrup, sugar, raw peanuts and salt. Microwave at high speed for 4 minutes. Stir and cook 4 minutes more. Add butter and vanilla to syrup mixture blending well. Microwave on high for 1 minute. Add baking soda and gently stir until light and foamy. Pour onto sheet of aluminium foil. Let cool 1 hr. When cool, break into small pieces.

NOTE: If roasted, salted peanuts are used, add with butter and vanilla and eliminate salt. Microwave on high for 1 minute.

Claire Powell—Extension Home Economist
Blanche McCoy—Rural Neighbors

MICROWAVE PEANUT BRITTLE

1½ c. peanuts, raw
1 c. sugar
½ c. light corn syrup
⅛ t. salt
1 t. butter
1 t. vanilla
1 t. baking soda

Mix together peanuts, salt, sugar and corn syrup in 1½ qt. glass casserole. Microwave on high 8 minutes - stirring after 4 min. Add butter and vanilla. Microwave 2 minutes. Stir in soda. Pour onto buttered sheet. Makes ¾ lb.

Janice Meeks—Arcadia

MICROWAVE PECAN BRITTLE

1½ c. chopped pecans
1 c. sugar
½ c. white corn syrup
⅛ t. salt
1 t. butter
1 t. vanilla
1 t. baking soda

Combine pecans, sugar, syrup and salt in ½ qt. bowl and microwave on HIGH 7 to 8 minutes, stirring once. Add butter and vanilla and microwave on HIGH 2 minutes. Add baking soda, stir until foamy, and spread quickly on greased cookie sheet.

Doris M. Schlecht—Ninnekah

MICROWAVE CARAMEL CORN

1 c. unpopped popcorn
Pop popcorn as usual.
1 c. brown sugar
1 stick butter or margarine
¼ c. white corn syrup
½ t. salt
½ t. baking soda

Combine all ingredients except soda and popcorn in 1½-qt. dish. Bring to boil. Cook on high 2 minutes. Remove from microwave and stir in soda. Put popcorn in large grocery sack, pour syrup over corn, close bag and shake. Cook in bag on high 1½ min. Shake again. Cook another 1½ min. (May need another shake and 1½ min.) Pour in pan and allow to cool.

Frances Fulton—Lucile
Vicki Standridge—Lucile

STOPPING BOIL-OVERS

Spaghetti will not boil over or stick together if you add a small piece of butter or a few teaspoons of oil to the water. The same holds true for rice.

PIZZA POPCORN

⅓ c. butter, melted
¼ c. grated parmesan cheese
½ t. garlic salt
½ t. onion salt
½ t. crushed oregano
½ t. crushed basil
½ t. paprika
10 c. freshly popped popcorn

Empty popped corn into large grocery sack. Combine butter, parmesan cheese and seasonings. Mix well. Pour mixture over popcorn; shake well. Microwave on Full Power 2¼-3 minutes, shaking every 45 seconds.

MAGIC FUDGE

1 6-oz. pkg. semi-sweet chocolate morsels
½ c. sweetened condensed milk
½ t. vanilla
dash salt
¼ c. chopped nuts

Place chocolate morsels in 1-qt. glass measure or casserole. Heat in microwave for 2½ to 3 minutes, or until melted. Stir once during melting. Stir until smooth.

Blend in milk, vanilla and salt. Add nuts. Turn mixture into greased 8 x 8 x 2-inch dish. Chill until firm. Cut into 1-inch squares. Store in airtight container.

QUICKIE FUDGE

1 lb. confectioners' sugar
½ c. cocoa
¼ c. milk
½ c. butter or margarine
1 t. vanilla
½ c. chopped nuts

Blend together confectioners' sugar and cocoa in 8 x 8 x 2-inch dish. Pour in milk. Place butter on top. Heat in microwave on full power for 2 minutes, or until butter is melted. Stir well to mix ingredients.

Add vanilla and nuts. Stir until blended. Place in freezer for 20 minutes, or in refrigerator for 1 hour. Chill. Cut into 1-inch squares. Store in airtight container.

NEVER-FAIL FUDGE

1 1-lb. pkg. confectioners' sugar
½ c. cocoa
½ c. butter or oleo
¼ c. milk
½ c. finely chopped nuts
1 t. vanilla

Mix sugar and cocoa together in 10 x 8 inch utility dish. Drop butter into sugar mixture in 4-5 pieces. Pour in milk. Microwave 2-3 minutes on high, or until bubbly. Stir lightly. Thoroughly stir in nuts and vanilla so nuts are evenly distributed. Spread fudge evenly in dish. Refrigerate 1 hour. Cut into squares.

Margery Burchfield—Blue Bonnet

MICROWAVE "OH HENRY" BARS

2 c. quick-cooking rolled oats
½ c. butter or margarine
½ c. packed brown sugar
¼ c. light corn syrup

Frosting:

⅓ c. semi-sweet chocolate chips
2 T. peanut butter

Combine oats and butter in glass mixing bowl. Microwave (high) uncovered, 3 to 4 minutes or until heated through. Stir in brown sugar and corn syrup. Microwave (high) uncovered, 1½ to 2½ minutes or until heated and sugar dissolved. Turn into greased 10" x 6" baking dish. Place chocolate pieces in 1 c. glass measure. Microwave (high) uncovered, 1½ to 2½ minutes or until chocolate is glossy; stir until smooth. Blend in peanut butter; spread over warm bars. Refrigerate until chocolate is set. Cut into squares. Yields 24 bars.

Vicki Standridge—Lucile

MICROWAVE PEANUT PATTIES

2½ c. sugar
1 c. Milnot
2½-3 c. raw peanuts
⅔ c. white syrup
pinch of salt

Microwave on high 18½ minutes, stirring every 3 to 4 minutes.

Add:

4 T. butter
drops of red food coloring
½ t. vanilla
1½ c. powdered sugar

Drop by tablespoons onto wax paper.

Janice Meeks—Arcadia

MICROWAVE PRALINES

2 c. firmly packed light brown sugar
1 t. butter
¼ c. water
2 c. pecan pieces

Combine sugar, water, and pecan pieces in a 2 qt. bowl and microwave on HIGH 6 minutes or until a microwave candy thermometer reaches 235°. Stir in butter. Immediately drop by tablespoonfuls onto waxed paper; let stand until firm. Yield: about 1½ dozen.

Doris M. Schlecht—Ninnekah

ROCKY ROAD CANDY

2 8-oz. bars milk chocolate, broken up
3 c. tiny marshmallows
¾ c. coarsely broken walnuts

Place chocolate in 2-qt. bowl. Heat, uncovered, at HIGH for 4 minutes or until melted, stirring once. Beat until smooth. Stir in marshmallows and nuts. Spread in buttered 8x8x2-inch baking dish. Chill to firm chocolate 30 min. Cut into squares. Store in refrigerator.

Preparation time: 4 minutes
Makes 1½ lbs.

Sue Bartlett—Winter Creek

Desserts

APPLE CRISP

1 c. all-purpose flour
1 c. rolled oats
1 c. firmly packed brown sugar
½ c. butter or margarine
1¾ lb. tart apples, ½-inch diced (4 c.)
1 c. sugar
¼ c. all-purpose flour
½ t. cinnamon

Mix together flour, oats and sugar in large bowl. Stir in butter with fork to make a crumbly mixture. Set aside.

Combine apples, sugar, flour and cinnamon in (8 x 8-inch) baking dish. Stir to mix well. Sprinkle topping over apple mixture.

Microwave 10 to 12 minutes on High or until apple mixture starts to bubble through topping.

BRANDIED PEACHES

1 29-oz. can peach halves, undrained
⅔ c. pineapple preserves
⅓ c. brandy
1 t. lemon juice
¼ c. toasted coconut

Drain peach halves and reserve ½ c. syrup. In a small bowl, combine reserved syrup, pineapple preserves, brandy and lemon juice. Arrange peaches in a shallow, heat-resistent, non-metallic baking dish. Pour sauce over peaches. Sprinkle with coconut. Heat, uncovered, on Full Power 3 to 4 minutes. Serve either warm or chilled. Serves 4.

Mary Giles—Meridian

CHOCOLATE BROWNIES

2 2-oz. squares unsweetened chocolate
4 T. butter or margarine
1 c. sugar
2 egg yolks
¼ c. milk
½ t. vanilla
⅔ c. all-purpose flour
½ t. baking powder
½ t. salt
2 stiff beaten egg whites
¼ c. chopped walnuts

To melt chocolate: place 2 squares in small bowl. Cook at High 2½ minutes. Set aside to cool. Cream together the butter and the 1 cup sugar until light and fluffy. Add egg yolks, milk, and vanilla; beat well. Stir in chocolate. Stir together flour, baking powder, and salt; add to creamed mixture and mix well.

Fold in the beaten egg whites and nuts. Spread in 8 x 8 x 2" baking dish. Cook, uncovered, at 75% for 7 minutes, giving dish half turn after 3 minutes. Cook at High for 2 minutes. Frost if desired.

Claire Powell—Extension Home Economist

CHOCOLATE FUDGE CAKE

3 squares unsweetened chocolate
⅔ c. butter or margarine, softened
2 c. sugar
4 eggs
1 t. vanilla
2½ c. cake flour
1¼ t. soda
½ t. salt
1⅓ c. ice water

Place chocolate in 1-cup measure. Microwave on High, or until melted. Set aside to cool.

Cream together butter, sugar, eggs and vanilla in large mixing bowl, beat until light and fluffy. Blend in chocolate.

Mix in flour, soda and salt alternately with ice water, beating after each addition until mixture is smooth.

Pour half the batter into 8-inch cake dish. Microwave 6 minutes, 30 seconds to 7 minutes on High, or until a wooden pick inserted in center comes out clean. Let stand 5 minutes. Turn out on cake rack. Cool. Prepare and bake second layer. Cool.

HOUSEHOLD HINTS

If your windows rattle, glue ordinary foot corn pads to the frames. Your life will be a lot quieter.

DOUBLE BOILER HINT

Toss a few marbles in the bottom of a double boiler. When the water boils down, the noise will let you know!

DOWN HOME STREUSEL COFFEE CAKE

⅓ c. butter or margarine
¾ c. sugar
2 eggs
1 t. almond or vanilla extract
1½ c. all-purpose flour
2½ t. baking powder
½ t. salt
½ c. milk

Topping:
1 c. firmly packed brown sugar
¼ c. flour
¼ c. granulated sugar
½ t. cinnamon
½ c. chopped nuts
2 T. butter or margarine, melted

Blend all ingredients for topping in small bowl.

Place butter in large mixing bowl. If necessary, microwave 20 seconds on 50% power to soften. Cream sugar with butter until fluffy. Beat in eggs and almond extract. Stir in flour, baking powder, salt and milk.

Pour all coffee cake mixture in pan. Microwave 6 minutes on 80% power. Then sprinkle on streusel topping and microwave 4 to 5 minutes on 80% power or until wooden toothpick inserted in center comes out clean.

PUMPKIN BARS

4 eggs
1 c. salad oil
2 c. sugar
1 15-oz. can pumpkin
2 c. all-purpose flour
2 t. baking powder
1 t. soda
½ t. salt
2 t. cinnamon
½ t. ginger
½ t. cloves
½ t. nutmeg

Blend eggs, oil, sugar and pumpkin together in large mixing bowl. Measure flour, baking powder, soda, salt, cinnamon, ginger, cloves and nutmeg into 1-qt. measure. Mix together lightly with a fork. Stir into pumpkin mixture.

Divide batter equally into two (8 x 8") glass baking dishes. One at a time, microwave 5 minutes, 30 seconds to 6 minutes on High, or until wooden pick inserted in center comes out clean. Let stand until thoroughly cooled. Top with Cream Cheese Frosting.

Cream Cheese Frosting:
2 3-oz. pkgs. cream cheese
½ c. butter or margarine
1 T. cream or milk
1 t. vanilla
4 c. confectioners' sugar (sift if lumpy)

Combine cream cheese and butter in medium mixing bowl. Microwave 1 to 2 minutes on 20% power or until soft but not melted.

With a fork, stir in cream and vanilla. Gradually add sugar until frosting reaches spreading consistency. Frost pumpkin bars. Cut into 2-inch squares.

FROSTY PUMPKIN PIE

¼ c. butter or margarine
1½ c. ginger snap crumbs
¼ c. packed brown sugar
½ t. ground ginger
½ t. ground nutmeg
½ t. ground cinnamon
dash salt
1 c. canned pumpkin
1 pint (2 c.) butter pecan ice cream
¼ c. chopped pecans
1 4½-oz. carton frozen whipped topping, defrosted

Place butter in 9-in. pie plate. Microwave at High 1-1½ minutes, or until melted. Stir in crumbs until moistened. Press firmly and evenly against bottom and side of pie plate. Microwave at High 1-1½ minutes, or until set, rotating ½ turn after 1 minute. Cool.

In 3-qt. bowl mix brown sugar, ginger, nutmeg, cinnamon, salt and pumpkin. Place ice cream in medium bowl. Reduce power to 50% (Medium). Microwave 10-20 seconds, or until softened; stir. Fold into pumpkin mixture. Add pecans. Fold in whipped topping. Pour into cooled pie shell. Freeze at least 6 hours or overnight. Serves 8.

ONE CRUST PASTRY SHELL

⅓ c. shortening
2 T. butter or margarine, softened
1 c. all-purpose flour
½ t. salt
3 T. cold water
3-4 drops yellow food coloring, optional

Makes 9-in. pie shell.

Cut shortening and butter into flour and salt using pastry blender until particles resemble coarse crumbs or small peas. Combine water and food coloring. Sprinkle over flour mixture while stirring with fork, until particles are just moist enough to cling together and form a ball. (You may not need all the water.)

Form dough into ball. Flatten to 1-inch on floured pastry cloth. Roll out to scant ⅛-inch thick circle, at least 2 inches larger

(Continued Next Page)

then inverted pie plate. Fit loosely into pie plate. Do not stretch dough or it will shrink while microwaving. Let stand 10 minutes. Trim pastry overhang to generous ½ inch. Fold to form high-standing rim; flute. Prick with fork, continously at bend and ½ inch apart on bottom and side.

Microwave at High 5-7 minutes, rotating plate ½ turn every 3 minutes. If crust bubbles, gently push back into shape. Check for doneness by looking through bottom of plate. Crust will not brown, but will appear dry and opaque.

Claire Powell—Extension Home Economist

PECAN PIE

1 egg, separated
1 microwaved 9-in. pastry shell
2 eggs
½ c. sugar
1 c. light corn syrup
¼ c. butter or margarine, melted
1 t. vanilla
1 T. all-purpose flour
¼ t. salt
1½ c. broken pecan pieces

Beat 1 egg yolk well. Brush cooked pastry shell with yolk to seal holes. Microwave at High 30-60 seconds, or until egg is set.

In medium mixing bowl, blend remaining eggs and egg white with sugar. Mix in corn syrup, butter, vanilla, flour and salt until blended. Stir in pecans. Pour into pastry shell. Microwave at 50% (Medium) 13-17 minutes, or until filling is almost set, rotating ¼ turn every 4 minutes. Cool. Variation: Substitute walnuts for pecans.

Claire Powell—Extension Home Economist

Jam

STRAWBERRY JAM

1 qt. fresh ripe strawberries, cleaned and hulled (about 2½ c. mashed berries)
½ box powdered fruit pectin*
3 c. sugar

Slice strawberries into 2-qt. measure or 3-qt. casserole. Mash well. Stir in pectin thoroughly. Microwave at High 6-10 min., or until mixture comes to full rolling boil, around edges and in center, stirring after half the time.

Mix in sugar well. Microwave at High 4-6½ minutes, or until mixture comes to a full rolling boil, stirring after 3 min., then every minute to prevent boil over. Boil mixture 1 min. Store mixture in refrigerator or pour into hot steralized jars, seal and process in boiling water bath for 5 min. Makes 3½ c.

*Measure and divide pectin in half accurately. Reserve half for later use.

Variation: Substitute 1¼ pkg. (16 oz. each) frozen unsweetened whole strawberries, defrosted, (but still slightly frozen) for fresh.

Claire Powell—Extension Home Economist

Meats

CHEESE 'N TUNA BUNS

1 6½-oz. can tuna, drained and flaked
1 c. grated sharp cheddar cheese
½ c. mayonnaise
3 hard cooked eggs, finely chopped
¼ c. finely chopped onion
¼ c. finely chopped stuffed green olives
¼ c. sweet pickle relish
8 hamburger buns, split

Combine tuna, cheese, mayonnaise, eggs, onion, olives and relish in medium bowl. Mix well. Spoon mixture into buns. Wrap each bun in paper napkin. Place 2 at a time in oven. Microwave 1-2 minutes on 80% power, or until cheese has softened into mixture.

NOTE: Tuna mixture can be made ahead and refrigerated. Allow extra time for cooking from refrigerated temperature.

CHICKEN A' LA KING

3 T. butter or margarine
5 T. flour
1 t. salt
⅛ t. pepper
1¾ c. chicken stock
3 c. cooked chicken
1 4-oz. can mushroom stems and pieces, drained
¼ c. finely chopped pimiento
8 puff pastry shells, baked

In a deep, 2-qt. heat-resistent, nonmetallic casserole melt butter on full power 30 seconds. Blend in flour, salt and pepper. Gradually stir in chicken stock. Heat, uncovered, on full power 4 minutes or until thickened and smooth. Stir occasionally. Add remaining ingredients except pastry shells and heat, uncovered, on full power 3 minutes or until heated to 160°F. Heat pastry shells on a heat-resistent, nonmetallic serving platter on full power 2 minutes or until heated through. Fill each with some of the chicken mixture. Serves 8.

Mary Giles—Meridian

CHICKEN WITH WILD RICE

3 lb. chicken (cut up)
6 oz. Uncle Ben's Wild Rice (long grain)
1 c. water
1 stick oleo
Shake & Bake mix
salt

Melt butter in dish (microwave), pour in rice and water. Salt. Shake chicken in paper bag using mix. Place chicken on top of rice. Cook 30 min. on High.

Othala Estes—Friend

STUFFED ROLLED CHICKEN BREAST

4 large (1½-2 lb.) boneless chicken breasts
1 c. mushrooms, chopped
1 c. chopped onion
2 T. butter or margarine
1 t. instant chicken bouillon
1 c. hot water
3 c. seasoned stuffing mix
1 c. dairy sour cream
1 10¾-oz. can cream of mushroom soup, undiluted
paprika

In a 2-qt. measure or a mixing bowl, microwave mushrooms, onion and butter on High for 2-3 minutes, or until onions are transparent. Add chicken bouillon, hot water and stuffing mix. Mix well. Set aside.

Lightly pound chicken breasts so they lie flat. Place a small roll of stuffing in the center of each chicken breast. Roll the chicken breasts around the stuffing. Place chicken breasts seam side down in the center of a 1½-qt. utility dish. Place remaining stuffing along the sides of the dish.

In a small bowl, combine sour cream and mushroom soup. Mix well. Pour the soup mixture evenly over the chicken breasts and stuffing. Sprinkle with paprika. Cover tightly with plastic wrap. Microwave on High for 5 minutes, then on 50% power for 5 min.

RECIPE FOR BETTER LIVING

1. *Begin each day with a prayer.*
2. *Work hard.*
3. *Love your family.*
4. *Make light of your troubles.*
5. *Follow the golden rule.*
6. *Read from the Bible.*
7. *Show kindness.*
8. *Read good books.*
9. *Be clean and pure.*
10. *Have charity in your heart.*
11. *Be obedient and respectful.*
12. *End the day with a prayer.*

DOWN ON THE FARM BREAKFAST

1 9-oz. carton frozen french fried potatoes
¼ c. chopped green pepper
¼ c. chopped onion
2 T. cooking oil
1½ c. cubed ham
4 beaten eggs
¼ c. milk

Heat frozen potatoes in original pkg. at High for 4-5 minutes to thaw; chop potatoes. In 8-inch round baking dish, combine green pepper, onion and oil. Cook uncovered, at Medium High for 5½ minutes. Stirring in ham and potatoes. Combine eggs, milk, and dash of salt; pour over ham mixture. Cook, uncovered, at Medium High for 5½ minutes, stirring every 2 minutes, moving set portion of eggs from outside to center. Let stand a few minutes before serving.

Total cooking time: 15 minutes
Makes 4 servings

Sue Bartlett—Winter Creek

SINGLE CORNISH HEN

1 lb. Cornish hen
1 c. stuffing
½ t. Kitchen Bouquet mixed with ½ t. water

Stuff Cornish hen. Secure cavity with wooden picks. Place hen breast-side down in (8x8) baking dish. Brush with Kitchen Bouquet mixture. Cover with wax paper. Microwave 5 minutes on 60% power, or until legs can be moved easily. Let stand 5 minutes, tented with aluminum foil.

Turn hen breast-side up. Brush with Kitchen Bouquet mixture. Cover with wax paper. Microwave 9-11 minutes on 60% power, or until legs can be moved easily. Let stand 5 minutes, tented with aluminum foil.

APRICOT GLAZED HAM

3 lb. fully cooked boneless ham
1 10-oz. jar apricot preserves

Place ham fat side down on roasting rack or 8 x8 inch baking dish. Cover cut surface with plastic wrap. Microwave at 50% (Medium) 20 minutes. Turn ham over. Score ham fat in 1 inch diamonds, cutting only ¼ inch deep. Microwave at 50% (medium) 10 minutes. Spread ¾ of preserves over ham. Microwave at 50% (Medium) 10-15 minutes, or until internal temperature reaches 130°F. Top with remaining preserves. Let stand, tented with foil, 5-10 minutes. Serves 6-8.

Claire Powell—Extension Home Economist

LASAGNA

1 lb. lean ground beef
½ lb. sausage
1 clove garlic, pressed or finely chopped
1 medium onion, finely chopped
1 t. fennel
1 16-oz. can plum or Italian tomatoes
1 16-oz. can stewed tomatoes
1 12-oz. can tomato paste
1 t. salt
½ t. seasoned pepper
½ t. thyme
½ t. oregano
½ t. basil
2 bay leaves
1½ c. ricotta cheese, drained
1½ c. cottage cheese
½ c. chopped fresh parsley
¾ c. parmesan cheese
2 eggs, beaten
1 t. salt
1 lb. lasagna noodles, cooked and drained
12 oz. sliced mozzarella cheese

Combine beef, sausage, garlic, onion and fennel in 4-qt. casserole. Microwave 15 minutes on High. Drain.

Add tomatoes, tomato paste, salt, pepper and seasonings. Microwave 20 minutes on High or until sauce thickens, stirring after 10 minutes.

Combine ricotta cheese, cottage cheese, parsley, parmesan cheese, eggs, and salt.

Layer ½ of noodles, cheese filling, meat sauce and mozzarella in (10 x 12-inch) baking dish. Repeat. Microwave 15 minutes on 80%, or until cheese melts and center is hot.

LAYERED MEAT LOAF

2 lb. ground beef
2 eggs, slightly beaten
1½ c. crushed cracker crumbs
½ c. chopped onions
2 T. Worcestershire sauce
1½ t. salt
½ t. pepper

Mix meatloaf ingredients thoroughly. Set aside while preparing filling.

Filling:

8 oz. fresh mushrooms, sliced
1 medium onion, chopped
2 T. butter or margarine
1 t. thyme
1 t. cumin
1 c. sour cream
1 c. bread crumbs

Saute mushrooms and onions in butter. Microwave 3 minutes on high. Add thyme, cumin, sour cream, and bread crumbs.

Spread ⅓ of meat mixture in bottom of bundt pan, top with ½ filling, ⅓ of meat mixture, rest of filling ending with the last of meat mixture. Microwave 5 minutes on high, reduce setting to 60% power for 10-15 minutes, or until internal temperature reaches 140°. Rotate once or twice during cooking time.

LUCILLE'S MEAT LOAF

2 lb. hamburger
½ c. onion, minced
4 slices bread, cubed
½ c. milk
1 egg, beaten
1 T. Worcestershire sauce
½ c. chili sauce
½ t. celery seed
½ t. chopped parsley
2 t. salt
½ t. poultry seasoning
¼ t. pepper
¼ t. dry mustard
1 t. Accent

Mix bread cubes and milk together. Mix all other ingredients together but chili sauce. Bake 9 minutes, then put ½ c. chili sauce on top. Bake 7 min. more.

Jeanette Worden—Ninnekah

MICROWAVE MEAT LOAF

1½ lb. ground beef
½ c. chopped celery
1 small chopped green pepper
¼ c. chopped onion
2 c. bread cubes
½ c. catsup
1½ t. salt
1 egg beaten

Combine all ingredients in mixing bowl; mix well. Put in 8 x 4 glass dish. Microwave on roast 25-30 min. or until done in center.

Clara Green—Extension Secretary

ROLLED STUFFED MEAT LOAF

1½ lb. lean ground beef
1 egg, slightly beaten
1 t. salt
¼ t. pepper
3 slices boiled ham
2 slices mozzarella cheese
½ c. chopped green olives

Mix ground beef, egg, salt and pepper thoroughly. On waxed paper, roll meat mixture out into ½-inch thick rectangle (8 x 11").

Lay ham slices crosswise, then cheese. Sprinkle with chopped olives. Roll meat into log shape. Secure the ends and seam

(Continued Next Page)

by pinching them together. Place seam side down in (9 x 5-inch) loaf pan.

Insert automatic thermometer into center of the meat loaf. Connect thermometer. Program to microwave on high for 5 min. or until the internal temperature reaches 105° then on 50% power for 20 minutes.
Claire Powell—Extension Home Economist

MEAT-STUFFED MANICOTTI

- 8 manicotti shells
- 2 T. olive oil
- ½ lb. fresh spinach, chopped
- 2 T. chopped onion
- ½ t. salt
- ½ t. oregano
- ½ lb. ground beef
- 2 T. fine dry bread crumbs
- 1 egg, lightly beaten
- 2 T. tomato paste
- 1½ T. butter, softened
- grated parmesan (about 2 T.)

Cook manicotti following directions on pkg.

Combine olive oil, spinach, onion, salt, oregano and meat in a 2-qt. glass casserole. Cover with waxed paper, cook in microwave oven 6-7 minutes at high, or until meat is no longer pink; stir occasionally.

Remove from oven; set aside to cool slightly. Add bread crumbs, egg and tomato paste; mix well. Stuff manicotti with mixture. Put side by side in a greased 2-qt. glass baking dish.

Spread butter over stuffed manicotti and sprinkle with cheese, cover with waxed paper. Cook in microwave oven until thoroughly heated, about 4 minutes at high; rearrange manicotti after 2 minutes.

If desired, serve topped with tomato sauce and additional cheese. 4 servings.

Betty Eubank—Blue Bonnet

PORK CHOP BAKE

- 1 16-oz. can sauerkraut, drained
- 1 small onion, drained
- 2 T. brown sugar
- 4 pork chops
- salt and pepper
- 1 10¾-oz. can condensed cream of chicken soup, undiluted

Combine sauerkraut, onion and brown sugar in (12 x 8") utility dish. Toss lightly with fork. Sprinkle chops with salt and pepper. Arrange over sauerkraut with meaty portions toward outside of dish. Top with soup. Microwave 18 minutes on 80% power, or until pork chops are fork tender.

PORK ROAST

- 2½-3 lb. pork roast
- garlic salt or garlic powder
- pepper
- 3 med. potatoes, peeled & cut into eighths
- 1 med. onion, sliced
- ½ t. oregano
- 1 14½-oz. can tomatoes

Place roast in 3-qt. casserole sprinkle with garlic, salt or powder as desired. Add remaining ingredients. Cook in microwave oven, covered, on medium or roast for 1-1½ hours or until temperature of 170° is reached.

Barbara Thomas—Ninnekah

SAUCY PORK 'N' NOODLE BAKE

- 1 T. butter or margarine
- 1 c. cubed, cooked pork
- ½ c. uncooked noodles
- 1 10½ oz. can cream of chicken soup
- 1 8¾ oz. can whole kernel corn, undrained
- 1 T. sliced pimiento
- ½ c. shredded sharp cheddar cheese
- ¼ c. finely chopped green pepper

Place 1 T. butter in a deep, 1½-qt. heat-resistant, non-metallic casserole. Heat, uncovered, on FULL POWER 30 seconds.

Add pork and heat, covered, on FULL POWER 2 minutes. Drain off excess fat.

Add remaining ingredients, and mix well.

Heat, covered, on ROAST for 14 to 17 minutes, or until noodles are tender. Stir occasionally.

Serves 2 to 3.

Mary Giles—Meridian

SATURDAY SPECIAL

- 1 lb. lean ground beef
- ½ c. chopped onion
- 1 c. dairy sour cream
- 1 10¾-oz. can condensed cream of mushroom soup, undiluted
- 1 16-oz. can whole kernel corn, drained
- 1 2-oz. jar chopped pimiento
- 1 t. salt
- ⅛ t. pepper
- 1 large tomato, thinly sliced

Crumble ground beef into 2-qt. casserole. Add onion. Microwave 5 minutes on High until beef is set and onion is transparent.

Add sour cream, soup, corn, pimiento, salt and pepper. Cover with wax paper. Microwave 5 minutes on High.

Top with tomato slices. Microwave 3 minutes on High, or until tomatoes are slightly softened. Garnish with canned French fried onion rings, if desired. Let stand 3 minutes, uncovered.

ONE DISH SPAGHETTI

1 T. butter or margarine
1 large onion, sliced
1 clove garlic, pressed or finely chopped
1 lb. lean ground beef
1 t. parsley flakes
½ t. salt
¼ t. pepper
½ t. oregano
2 8-oz. cans tomato sauce
1½ c. water
¼ lb. uncooked spaghetti
grated parmesan cheese

Combine butter, onion and garlic in 2-qt. casserole. Microwave 2-3 minutes on High, or until onion is transparent.

Crumble ground beef into casserole. Microwave 3 minutes, 30 seconds to 4 minutes, 20 seconds on High, or until beef is set.

Add parsley flakes, salt, pepper and oregano. Stir in tomato sauce and water. Cover. Microwave 4 minutes on High.

Break spaghetti in half. Mix into sauce. Cover. Microwave 10-12 minutes on High, or until spaghetti is tender, stirring twice. Let stand 5 to 10 minutes, covered. Serve with grated parmesan cheese.

MICROWAVE TATER TOT DISH

1 c. green beans or other favorite vegetable
1 10-oz. pkg. tater tots
1 lb. hamburger
1 envelope dry onion soup mix
1 can cream of chicken, celery or mushroom soup

Lightly spread raw ground beef in the bottom of a 8 x 10 glass pan. Place green beans over the top. Pour canned soup over this. Top with tater tots and cook in the microwave on high 10-15 minutes until bubbly and meat is cooked.

Greta Lawson—Ninnekah

CLEANING THE THERMOS

Fill the bottle with warm water, add 1 teaspoon of baking soda, and soak.

PIE PANS

Remove rust from tin pie pans by scouring with a raw potato dipped in cleanser.

TOMATO SHELLS STUFFED WITH CURRIED CHICKEN

4 med. sized firm ripe tomatoes
2 T. butter or margarine
3 T. flour
1 t. minced onion
½ t. curry powder
1 c. milk
1½ t. salt
⅛ t. pepper
1 c. diced cooked chicken
⅛ t. garlic powder

Cut a slice from stem end of each tomato; scoop out pulp and invert tomatoes to drain.

Melt butter in a 1½ qt. casserole in microwave oven (30 seconds at high). Blend in flour, onion, and curry powder. Stir in milk. Cook uncovered 2½-3½ minutes at high or until thickened and smooth; stir occasionally.

Stir in mixture of salt, pepper and garlic powder and then chicken.

Fill tomato shells with chicken mixture and place in a 1½ qt. glass baking dish. Heat uncovered in microwave oven 4-6 minutes at high, or until thoroughly heated; rotate dish one quarter turn once. 4 servings.

Betty Eubank—Blue Bonnet

BAKED TUNA CHOW MEIN CASSEROLE

2 T. butter or margarine
1 c. chopped celery
¼ c. chopped onion
2 T. chopped green pepper
1 T. butter
1 7 oz. can tuna
1 10½ oz. can cream of mushroom soup
1 c. chow mein noodles
⅛ t. pepper
⅓ c. chow mein noodles

In a deep, 1½-qt., heat-resistant, nonmetallic casserole, melt 2 T. butter or margarine on full power for 30 seconds.

Add celery, onion and green pepper to melted butter. Heat, uncovered, on full power 4 minutes, or until vegetables are tender.

Combine remaining ingredients, except ⅓ c. chow mein noodles with vegetables. Blend well. Top with ⅓ c. chow mein noodles. Heat on ROAST for 12 minutes, or until sauce bubbles. Serves 4.

Mary Giles—Meridian

Vegetables

BROCCOLI & MUSHROOMS IN SOUR CREAM

2 10-oz. pkg. frozen whole broccoli spears, cooked & drained
1½ T. butter or margarine
1 8-oz. pkg. fresh mushrooms, stems removed, or
2 4-oz. jars mushroom caps, drained
½ t. onion salt
dash pepper
1 T. white wine
1 T. dry sherry
½ c. dairy sour cream
1 t. snipped chives
3 T. chopped cucumber (optional)

Place hot, cooked broccoli in 2 qt. casserole. Cover. Set aside. Combine butter and mushroom caps in 2-c. measure. Microwave 3-4 minutes on 60% power or until mushroom caps are almost tender.

Stir in onion salt, pepper, wine, sherry, sour cream, chives and cucumber, if desired. Microwave 3-4 minutes on 60% power, or until heated through. Pour over broccoli. Microwave 1-2 minutes on 60% power, or until dish is bubbly hot.

MICROWAVE CORN

1 pt. frozen corn
1 c. cracker crumbs
½ c. milnot
2 T. sugar
½ t. salt
dash pepper
1 egg

Mix all the above except the egg. Mix well, then add the beaten egg. Bake in a 4x8 inch pan for 5 minutes on high. Cheese slices can be added. Then bake until the cheese melts. Serves 8.

Nina Boyd—Blue Bonnet

SCALLOPED CORN

2 T. butter or margarine
½ c. finely chopped onion
2 T. flour
½ t. salt
½ t. paprika
¼ t. dry mustard
dash pepper
¾ c. milk
1 17-oz. can whole kernel corn, drained
1 egg, slightly beaten

Place 2 T. butter in a deep, 1-qt. heat-resistent, non-metallic casserole. Heat, uncovered, on Full Power 45 seconds.

Add chopped onion and heat, uncovered, on Full Power 2 minutes or until onion is tender.

Blend in flour, salt, paprika, dry mustard and pepper. Heat, uncovered, on Full Power 1 minute or until bubbly.

Gradually add milk, stirring constantly.

Add remaining ingredients. Blend thoroughly.

Heat, uncovered, on Roast for 12-14 minutes or until set.

Mary Giles—Meridian

FRUIT FILLED SQUASH RINGS

2-3 whole acorn squash
1 16-oz. can whole-berry cranberry sauce
1 c. chopped dried apples
¼ c. chopped nuts
2 t. cornstarch
1 t. grated orange peel

Wash squash; pierce deeply several times with fork. Place on paper towel in oven. Microwave at High 13-15 minutes, or until squash feels soft and yields slightly to pressure, rotating and turning once. Let stand 15 minutes.

In 1 qt. casserole mix remaining ingredients. Microwave at High 3-6 minutes, or until thickened, stirring after half the time. Cool.

Cut squash into 1-1½ inch rings; discard seeds. Place rings in two 12 x 8 inch baking dishes or on baking sheet; cover. Microwave at High 4-7 minutes or until squash is tender throughout. Place rings on serving plate; fill with cranberry sauce. Serves 6 to 8.

Claire Powell—Extension Home Economist

GLAZED CARROT COINS

¼ c. water
¼ t. salt
3-4 med. carrots, thinly sliced in rounds
1½ T. butter or margarine
⅓ c. firmly packed brown sugar
1 T. grated lemon rind

Combine water, salt and carrots in 1-qt. casserole. Cover tightly with plastic wrap. Microwave 5 minutes on High, or until carrots are tender-crisp.

Stir in butter, sugar and lemon rind. Cover. Microwave 4 minutes on High, or until hot and glazed.

MACARONI GREEN BEANS SUPREME

1 17½ oz. pkg. Kraft macaroni and cheese dinner
1 10¾ oz. can condensed cream of mushroom soup
2 9 oz. pkgs. frozen cut green beans, thawed and drained
1 3½ oz. can French fried onions

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Prepare dinner as directed, except using ½ c. milk. Add soup and beans; mix lightly. Spoon into 10 x 6-inch baking dish; top with onions. Bake at 350° for 30 minutes. Serves 6.

Microwave: Prepare as directed. Microwave on high 8 to 10 minutes, or until hot, turning dish after 4 minutes.

Ida McCully—Pikes Peak

MATTERHORN VEGETABLE BAKE

¼ c. butter or margarine
1½ c. sliced summer squash
1 10-oz. pkg. frozen, chopped broccoli, defrosted
1 egg
½ c. shredded Swiss cheese
½ c. milk
1 t. dry mustard
3 T. grated parmesan cheese

Place butter in 1½-qt. casserole. Microwave on High until butter melts. Stir in squash and broccoli to coat with butter. Cover. Microwave 6-8 minutes on High, or until tender.

Beat egg lightly in small mixing bowl. Mix in cheese, milk, salt and mustard. Pour mixture over vegetables. Sprinkle with parmesan cheese. Microwave 4 minutes on 60% power, or until cheese melts and is bubbly.

SENSATIONAL ONION BAKE

4 large white onions, peeled
1 5-oz. can boned chicken
2 T. mayonnaise
salt and pepper
¼ c. butter or margarine
2 c. catsup

With a grapefruit knife, hollow out the center of each onion leaving a half-inch thick shell. Set aside. Finely chop center portions. Combine onion, chicken and mayonnaise in medium bowl. Season with salt and pepper. Mix well.

Fill onion shells with stuffing and place in (8 x 8") baking dish. Dot each onion with 1 T. butter. Pour catsup around onions. Cover with plastic wrap. Microwave 9 minutes on High, or until onions are tender-crisp.

For Variety: Substitute 1 can (10¾ oz.) double-strength chicken broth, undiluted, for catsup. Can be prepared in advance and cooked later.

STUFFED TOMATOES

4 large ripe tomatoes
2 T. butter or margarine
2 T. finely chopped onion
1 c. crushed dry bread crumbs
½ t. salt
1 t. poultry seasoning
⅛ t. pepper
2 T. butter or margarine, cut in small pieces
paprika

Remove stem ends of tomatoes and scoop out center pulp and seeds. Place tomatoes in (8 x 8") square baking dish. Set aside.

Combine butter and onion in a 1-qt. casserole. Cover. Microwave 4 minutes on High, or until onion is transparent. Stir in bread crumbs, salt, poultry seasoning and pepper. Mix well.

Spoon stuffing mixture into tomatoes. Dot with remaining butter. Sprinkle with paprika. Cover. Microwave 3-4 minutes on High or until skins begin to break and tomatoes are heated through.

STUFFED ZUCCHINI

4-6 small zucchini, cut in half lengthwise
1 T. olive oil or salad oil
1 med. onion, finely chopped
1 clove garlic, pressed or finely diced
1 c. bread crumbs
¾ c. grated parmesan cheese
4 T. snipped parsley
1 t. basil
1 chopped tomato

Scoop out and discard seeds from zucchini. Set aside. In 2-cup measure, combine oil, onions and garlic. Microwave 2-3 minutes on High, or until onions are transparent.

Mix in bread crumbs, cheese, 2 T. parsley and basil. Spoon filling into zucchini shells. Arrange in baking dish. Top with remaining parsley and chopped tomaoes. Cover with plastic wrap. Microwave 6-8 minutes on High, or until zucchini is tender.

Claire Powell—Extension Home Economist

HOUSEHOLD HINTS

If you have nicks or scratches on your dark wood furniture, make a thick paste out of your instant coffee and water, and rub into the nicks and scratches. It will look like new.

STUFFED ZUCCHINI

4 small zucchini (about 1 lb.)
½ lb. lean ground beef
2 T. finely chopped onion
1 t. parsley flakes
½ t. salt
pepper, to taste
1 egg, beaten
1 slice white bread, crust removed and crumbled
¼ c. grated Parmesan cheese
1 15 oz. can tomato sauce
3 T. chopped onion
1 clove garlic, peeled and crushed
1 t. dried parsley flakes
1 t. dried oregano leaves
½ t. dried basil leaves
½ t. salt
pepper, to taste
½ t. sugar

Place zucchini in the microwave oven and heat on FULL POWER 7 minutes, or until soft. Cut each zucchini in half, and scoop out pulp and seeds and save.

In a medium-sized bowl, combine pulp and seeds, ground beef, the 2 T. of onion, parsley flakes, and salt and pepper to taste.

In a small bowl, combine beaten egg, crumbled white bread and grated Parmesan cheese. Add egg-bread mixture to ground beef mixture, and mix thoroughly.

Stuff each zucchini half with some of the ground beef mixture.

Place zucchini, stuffing side up, in a shallow, 3-qt. heat-resistant, non-metallic baking dish, leaving about ½-inch between each zucchini half. Sprinkle top of zucchini with Parmesan cheese.

In a medium-sized, heat-resistant, non-metallic bowl, combine remaining ingredients. Heat, uncovered, 5 minutes on FULL POWER, or until sauce bubbles. Spoon sauce over zucchini.

Heat, uncovered, on ROAST for 16 to 18 minutes. Serves 4.

Mary Giles—Meridian

Microwave Cooking Guide for Selected Food Items

Food Item	Suggestions When Using Microwaves
FRUITS AND VEGETABLES	Many foods of exceptional quality: add very little water; most vegetables and fruits have plenty of moisture to heat by microwaves, and steam will aid in even heating; scorching is not a problem.
STARCH-THICKENED FOODS	Exceptional quality: after blending, less stirring is needed to prevent lumpiness; scorching is not a problem.
FISH EGGS	Excellent results because it is a tender, high moisture product, often cooked in sauces, which creates excellent results.
Fried	Microwave with close attention; use browning utensil; may create hot surface by heating fat in dish, then adding the egg—cover and microwave; the high fat content of the yolk will cook faster than the white.
Cooked in shell	NOT RECOMMENDED: egg may explode.
Scrambled:	Cover container so some cooking is done by steam; stir frequently.
Poached	Use small amount of simmering water; cover and microwave.
Souffle and Puffy Omelet	Quality of product is very different from conventionally baked product.
Custard	Use low power and watch carefully so custard does not boil and cause curdling; may heat milk before mixing with other ingredients.
BAKED PRODUCTS	
Cakes	Using a lower power in the early stages of cooking may help prevent irregularly-shaped top; unable to cook angel food, chiffon cakes.
Cookies	Select cookies such as bars, that need no browning and are soft.
Pies	Browning element or combination cooking will brown and also dry crust so it becomes crisp; surface agents to brown crust.

Miscellaneous

BITTERCREEK

Bittercreek E.H. group was organized in March, 1932. The group meets in each others' homes. Their projects include serving farm sales, white elephant sales, box suppers, 4-H, and also bereavement dinners for families in their community or anyone in need.

There is one charter member left in the club, Dottie Martin of Chickasha.

MEMBERS

Ballard, Betty (Paul)

Banks, Hazel (Noel)

Browning, Shirley (Jim)

Dodson, DeLois (George)

Elder, Imogene (Ivan)

Hunt, Anna Lee (Charles)

Marshall, Doris (Thurman)

Martin, Dottie (Walter)

Martin, Melinda (Jim)

Martin, Pauline (J. R.)

Meadows, Eula Pearl

Nelson, Jonnie

Norvell, Lou

Shipley, Delpha (Grant)

Standridge, Wanda (Jerry)

Wooldridge, Josephine (Conrad)

Miscellaneous

CREAM CHEESE SUBSTITUTE

Blend together four T. corn oil , margarine and 1 c. dry cottage cheese.

Gerry Newton—Alex

GREEN CHILI EGGS

1 8-oz. can green chilies
1 lb. Montery Jack cheese, grated
12 eggs
16 oz. sour cream

Drain and wipe chilies. Layer with cheese in buttered 13x9x2 pan. Combine beaten eggs and sour cream. Mix and pour over layered cheese. Bake at 350° for 30 minutes. Yield: 8 servings.

Nancy Johnson—Ninnekah

COTTAGE EGGS

10-12 slices bacon
⅓ c. green onoin or chives
9 eggs, well beaten
1 c. cottage cheese

Cut bacon into 2" strips and fry. Remove and pour off all drippings but 1 T. Saute onion in 1 T. drippings until tender. Blend cheese into beaten eggs and cook like scramble eggs. When half done, add bacon and continue to cook. Don't over cook. Serve with Polish sausage.

Claire Powell—Extension Home Economist

GRITS CASSEROLE

Boil:
4 c. water
Add:
1 t. salt
1 c. grits

Stir until thickened.

Add:
1 stick margarine
1 roll garlic cheese or jalapeno cheese, grated

Put 2 eggs in an empty 1 c. measure. Finish filling with milk. Add to grits. Pour into greased, 1½ qt. casserole dish. Bake at 350°F for 30 minutes. Sprinkle crushed, crisp bacon on top.

Myra Graves—Slaton

BAKED CHEESE GRITS

2 c. regular grits
7½ c. water
1 t. salt
1 stick butter
8 oz. jar cheese whiz
2 beaten eggs
10 oz. grated sharp cheddar cheese
1 small onion, grated
½ t. red pepper
1 clove of garlic

Cook the grits in the water with the salt added. Remove from heat and add the butter, cheese whiz, eggs, cheese, onion, red pepper and garlic. Pour into a buttered 9 x 13 inch baking dish and bake at 350° for 30 minutes or until bubbly. Serves: 20. May be prepared and frozen and baked at a later time.

Nancy Johnson—Ninnekah

BAKED CHEESE GARLIC GRITS

Prepare 1 c. white hominy grit in salted, boiling water as directed on pkg. Stir in 1½ c. (6 oz.) shredded sharp cheddar cheese, ½ c. butter or margarine, ½ c. milk, 2 eggs, well beaten, and 1 small garlic clove, minced. Cook over low heat until cheese is melted. Pour into 2 qt. greased casserole or baking dish; bake in preheated moderate oven (350°) 1 hour. Makes 6 servings.

Merle Patterson—Washita Valley

GRITS AND GREEN ONION BAKE

1 c. hominy quick grits
1 t. salt
4 c. boiling water
8 oz. shredded natural cheddar cheese
½ c. butter or margarine
½ c. milk
8 crisply cooked bacon slices, crumbled
½ c. green onion slices
2 eggs, beaten
1 t. dry mustard

Stir grits slowly into boiling water in large heavy sauce pan. Cook over low heat about 5 minutes, stirring occasionaly. Stir in remaining ingredients and continue cooking until cheese melts. Pour in a greased 8 inch baking dish and bake in 350 oven for 50 minutes. Let stand 10 minutes. Cut in squares and serve. Serves 6 or 8.

Virgie Howard—Pioneer

HOMINY GRITS SOUFFLE

1½ c. hominy grits
6 c. water
¾ c. oleo
1 jar Cheese Whiz
4 t. savory salt
1 t. salt
⅛ t. pepper
7 dashes hot pepper sauce
3 eggs, well beaten

Cook hominy grits in the 6 c. water. Add no salt then. While grits are hot, add remaining ingredients, stirring until cheese melts. Bake at 250° for 1 hour in ungreased 2 qt. casserole. Serves 10. Freezes well. Can be frozen before baking if desired.

Blanche McCoy—Rural Neighbors

SOUTHERN GRITS SOUFFLE

4 c. boiling water with
½ t. salt
1 c. dry grits stirred in and cooked till thick

Remove from heat and stir into grits:

1 stick butter (soft is easier)
½ roll garlic cheese, mashed
½ T. Tobasco sauce
1 T. Worcestershire sauce
2 eggs, well beaten (or 1 large)

Stir and mix well. Bake in 9½" x 13½" flat pan, 1 hr. 300°F. Cut in squares. Serves 8.

Virginia Hadley—Blue Bonnet

GRANOLA (A BREAKFAST CEREAL)

4 c. oats
1 c. sesame seeds
1 c. cornmeal
1½ c. whole wheat flour
½-1 c. chopped unsalted nuts
1 c. wheat germ
½ c. honey
½ c. pure oil
1 c. cold water

All ingredients should be organic if possible. Mix everything together in a large bowl. Spread the mixture evenly in the bottom of a roasting pan. Bake in oven at 250°F. for 2 hrs., stirring well every 15 min. When the granola is cool, store it in jars and serve like any dry breakfast cereal, with milk and honey or raw sugar.

Rosie Ratley—Pikes Peak

HERB SHAKER

½ t. cayenne pepper
½ t. black pepper
2 t. garlic powder
1 t. dried basil
1 t. thyme
1 t. dried parsley
1 t. onion sage

An herb shaker for you to use instead of a salt shaker. Mix together, put in blender, then in shaker. Good on meats and vegetables.

Onnie Roy—Slaton

MAKE OWN SEASONING

The following seasoning mixture can be used at the table just like salt to perk up almost any food.

Mix:

4 t. onion powder
4 t. garlic powder
3 t. ground black pepper
2 t. paprika

Pour into salt shaker or clean spice jar with shaker top. Use at the table instead of salt. Be sure you buy onion and garlic POWDER—Not onion and garlic salt, which is high in sodium.

Onnie Roy—Slaton

POULTRY SEASONING

1 c. parsley (dried)
½ c. sage
½ c. rosemary
1½ T. salt
½ t. pepper
1 t. onion powder
½ t. ground ginger

Mix good and keep in a jar. Rub a t. of mixture inside clean chicken, sprinkle some on top and bake, in a bowl with a tight lid, until done. This seasoning keeps good and makes nice little gifts.

Carolyn Whitener—Ninnekah

SWEETENED CONDENSED MILK

1 c. instant milk
⅔ c. sugar
⅓ c. hot water
2 T. melted margarine

Process in a blender for 2 minutes on high or until smooth. Recipe equals one can sweetened condensed milk.

Claire Powell—Extension Home Economist

CHEESE SOUFFLE

1½ c. quick cooking grits
6 c. boiling water
2 t. salt
1 lb. longhorn cheese, grated
1½ stick butter
3 t. seasoning salt
2 or more dashes of paprika
2 or more dashes of Tabasco
4 eggs, beaten

Cook grits until done. Add butter and cheese and stir until melted. Add eggs and seasonings. Pour into greased casserole and bake at 350° for 45 minutes to 1 hour.

Polly Keim—Pioneer

CHEESE SOUFFLE

10 slices white bread (butter sides)
½ t. dry mustard
1 lb. cheddar cheese, grated
4 eggs
4 c. milk
½ t. salt
½ t. mustard

In a 9x13 inch pan (well greased) put a layer of bread slices, a layer of dry mustard and cheese, another layer of bread and the remaining dry mustard and cheese.

Beat remaining ingredients together and pour over layered bread and cheese. Cover and let stand in refrigerator overnight. Bake at 325° for 1 hour, uncovered.

Pamela Williams—Ninnekah

SPINACH SOUFFLE

3 eggs
½ stick butter
1 c. cottage cheese
1 pkg. frozen spinach* (thawed and drained)
6 oz. cheese - cheddar, velveeta or a mixture
3 T. flour

Beat eggs. Cut butter and cheese into small pieces. Mix all together adding heated spinach last. Bake at 325° for 45 minutes. Can be assembled the night before.
* Original recipe calls for uncut spinach, I prefer to use chopped spinach.

Carolyn Whitener—Ninnekah

FERTILIZER FOR HOUSE PLANTS

1 t. household ammonia
1 t. cream of tarter
1 t. baking powder
1 t. epsom salt
1 t. saltpeter

Mix well into a gallon of water and feed plants twice a month.

Nina Boyd—Blue Bonnet

FINGER PAINT

2 c. flour
2 t. salt
3 c. cold water
2 c. hot water
food coloring

Combine flour, salt and cold water. Beat the mixture with an eggbeater until smooth. Add two cups hot water and boil until the mixture becomes clear. Beat until smooth and then mix in the food coloring (¼ c. food coloring to 1 c. paint).

Vicki Standridge—Lucille

GLASS CLEANER

1 pt. rubbing alcohol
1 T. detergent
2 T. ammonia

Mix together, add water to make 1 gallon. Add blue food coloring, if desired.

Pamela Williams—Ninnekah

HOMEMADE BUBBLE BATH

1 giant box Dreft
4 lb. Epson salts
4 oz. box of talcum powder (optional)

Mix ingredients thoroughly and pour into pretty jars for gifts or for your own use.

Peggy Hassler—Pikes Peak

HOMEMADE HAND LOTION

Boil:
2½ T. whole flax seed
1½ pt. water

This should be boiled for 20 minutes. Strain while hot and then cool. Add 2 oz. glycerin and a few drops of carbolic acid. Thin to desired consistency with rubbing alcohol.

Pamela Williams—Ninnekah

PLAY DOUGH

1 c. flour
1 c. water
½ c. salt
2 t. cream of tartar (do not omit)
1 t. cooking oil
food coloring

In heavy aluminum saucepan, mix the dry ingredients. Add oil, water and food coloring. Cook three minutes or until the mixture pulls away from sides of pan. (You may add a few drops of oil of wintergreen, cloves, or cinnamon to give the play dough a more pleasant aroma). Knead the dough slightly almost immediately. Store it in an airtight container—it will keep for several weeks.

Vicki Standridge—Lucille

LYE SOAP

1 qt. soft water
1 can lye
1 gal. fat, that has been melted
2 T. Borax
1 c. ammonia

Combine water (cold), lye, Borax, ammonia and fat. Stir until thick and looks like honey. Use a stone or granite pan. Pour into wooden box or enamel pan. Let it harden; cut into pieces. Use wooden board, stick or wooden spoon to stir the mixture. Also use rubber gloves. Be sure to keep away form face. Use vinegar if you get some on your hands. Makes 10 lb.

Ruby Brewer—Slaton

SOAP

Soap Recipes Using Pure Fat

Recipe #1:

6 lb. melted fat
13 oz. lye dissolved in 2 qt. water

Melt fat gently to a liquid; strain through two or three thickness of cheesecloth. Mix the lye and water and stir to dissolve lumps; then cool to lukewarm before adding to the melted, warm fat. In a fine stream, add the fat, which should be creamy and continue stirring until the whole mixture is thick and light in color. Pour quickly into shallow pasteboard boxes or a dripping pan which has been lined with damp cloth. When firm and nearly cold, cut into bars or squares. Pack the soap with open spaces between the bars to allow for drying.

Recipe #2:

13 oz. lye
1½ qt. cold water
1 c. borax
½ c. ammonia
½ c. kerosen
5 lb. melted warm fat

Dissolve the lye in the cold water, stirring to dissolve lumps. Then add the other ingredients. Strain the melted fat when cooled and about the consistency of thick honey. Add the other ingredients. If a clear soap is desired, add ½ c. of sugar, stirring until the mixture becomes the thickenss of porridge. Pour quickly into shallow boxes or pans and crease into cakes. When almost cold, cut and store as directed in Recipe #1. If the kerosene odor is objectionable, ½ c. of water may be substituted for the kerosene. Kerosene has excellent cleaning properties.

Variations: Either sassafras or oil of lavender gives a pleasant aroma to this soap. Perfume or extra cleansing material may be added during the saponifying before modling consistency is reached. A sandstone or scouring soap may be made by adding 2 lb. of powdered pumice to the above recipe or a very good "hand sapolia" may be made by adding 8 oz. of cornmeal or ground oatmeal.

Recipe #3: White Floating Soap

13 oz. lye
6 lb. strained fat
1½ gal. water

Dissolve lye in 1½ qt. water. Pour 1½ gal. of water slowly into an old porcelain or enamel broiler; add the fat; then the lye. Allow the mixture to boil slowly about 2½ to 3 hrs. The soap is ready to skim when it becomes flaky and the liquid appears clear. Test the soap. If it sticks on the hand when squeezed and seems greasy, a little more lye is needed; if it is too flaky, more fat is needed. Skim out the soap and place in a wet cloth-lined wooden box to drain overnight or from 10-12 hrs. Cut the soap into bars; dry, pack and store. The liquid left can be used for scrubbing. This soap can be used for any kind of washing.

Recipe #4:

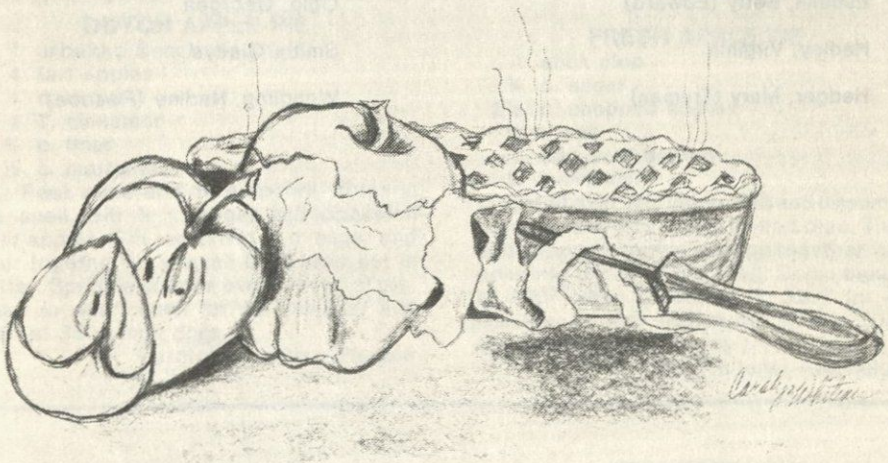
Prepare a soda solution by dissolving 13 oz. of caustic soda in 8 c. water. Render the fat and clarify it by boiling with slices of raw potatoes until the fat ceases. One bar soap:

1 c. clean melted fat
½ c. water
2 T. lye

Dissolve lye in water in an enamel pan or bowl. Allow to cool. Add slowly the fat which is cool but soft. Stir constantly. Then beat with an egg beater until the mixture is like honey or cream. Pour into a small mold to set. Unmold, and let cure.

Nancy Johnson—Ninnekah

Pies



BLUE BONNET

The East Valley Home Demonstration Club was organized in the spring of 1932 with six members, Zora Mills, Winnie Maines, Mrs. A. E. Mills, Mrs. Laura Trout, Mrs. A. T. Corley and Mrs. Charley Hale. Mrs. Nettie Coryell was the Home Demonstration Agent. The club voted to set the fourth Wednesday of the month for their meeting date. The club grew as new members joined. We would determine who would furnish the refreshments by putting a dime in the cake. The one that got the dime would furnish the refreshments for the next meeting.

The club later changed the name to the Blue Bonnet Club. All the members voted to make each one a bonnet, all by the same pattern.

During the Depression the club borrowed the pressure cooker from the Extension Office and canned in various members' homes. Also, the members learned to make cotton mattresses, and quilting bees were an often occurrence.

The Blue Bonnet Club has worked with 4-H and been involved in various community service, educational and social projects.

MEMBERS

Belicek, Doris (Edward)

Boyd, Nina (Grady)

Burchfield, Margery (Harold)

Eubank, Betty (Edward)

Hadley, Virginia

Hedger, Mary (Truman)

Mills, Elsie (Alvin)

Mills, Leora (W. R.)

Mills, Zora (Dormie)

Ogle, Georgea

Smith, Gladys

Wendling, Nadine (Roscoe)

Pies

APPLE CREAM PIE

1 c. sugar
3 T. flour
1 t. vanilla
2 eggs
1 c. sweet cream

Beat well till smooth and creamy. Line unbaked pie shell with peeled and sliced apples. Pour above mixture over apples. Sprinkle with cinnamon and nutmeg. Dot with butter. Bake at 425° for 15 minutes; then turn oven down to 325° for 30 minutes, or till custard is set.

Emma Caldwell—Freeman

APPLE CREAM PIE

3-4 apples, depending on size

Into an unbaked 9½ or 10-inch pie shell, grate apples to a depth of not more than ½ inch.

1¼ c. sugar
4 T. flour
½ t. cinnamon

Mix and spread evenly over top of apples.

Pour ½ pt. of unwhipped whipping cream over mixture. If it doesn't cover well, add a little canned cream. Sprinkle generously with cinnamon. Bake 1 hour in 325° oven.

Fannie Owens—Pikes Peak

DUTCH APPLE PIE

1 unbaked 9-inch pie shell
4 tart apples
1 c. sugar
1 T. cinnamon
¾ c. flour
⅓ c. margarine

Peel, slice and core apples. Place in pie shell. Sift ½ c. sugar and cinnamon over apples. Sift remaining ½ c. sugar and flour together in a small bowl, and cut in butter. Sprinkle crumbs over the top of pie. Bake in 450° oven for 15 minutes, and then at 350° until done.

Carolyn Spradlin—Pioneer

HERITAGE DUTCH APPLE PIE

6 c. sliced, pared, tart red apples (6 medium apples)
½ c. sugar
1 t. ground cinnamon
1 9-inch unbaked pie shell with fluted edge
1 c. sifted flour
¾ c. sugar
½ c. soft butter

Combine apples, ½ c. sugar and cinnamon in bowl; mix well. Arrange apple mixture in pie shell.

Combine flour and ¾ c. sugar in bowl. Cut in butter with pastry blender, or two knives, until crumbly. Sprinkle crumbs over apples.

Bake in 400° oven for 50 minutes, or until top is golden brown and apples are tender. Makes 6 to 8 servings.

Jessie Compton—Freeman

FRESH APPLE PIE

1 qt. thinly sliced, fresh apples
1½ c. sugar

Combine and place in Pyrex pie plate.

TOPPING

½ c. sugar
1 t. cinnamon
¾ c. flour
⅓ c. butter

Mix and sprinkle over apples. Bake about 40 minutes at 350°F.

Cora Scruggs—Slaton

FRESH APPLE PIE

1 stick oleo
¾ c. sugar
2½ c. chopped apples
¼ t. salt
1 egg, well beaten
¼ t. cinnamon

Melt oleo. Mix sugar, salt and cinnamon together and add to the melted oleo. Then add chopped apples and egg together, and pour into unbaked pie shell. Begin baking at 400°, then decrease to 350° for 45 minutes, or until apples are tender. (Use apples that cook quickly.)

Carolyn Whitener—Ninnekah

PIE SHELLS - NO SOGGY BOTTOMS

Pie crusts won't have soggy bottoms if brushed with white of an egg before baking.

SOAK COCONUT

The coconut in pie filling will be more tender if allowed to soak in milk before combined with other ingredients.

PAPER BAG APPLE PIE

1 unbaked 9" pie shell
4 large baking apples, sliced
2 T. lemon juice
½ c. sugar
2 T. flour
½ t. cinnamon

Topping:

½ c. sugar
½ c. butter
½ c. flour

Combine sugar, flour and spices. Sprinkle over apples, and mix to coat well. Put into unbaked pie shell and drizzle with lemon juice. Combine topping ingredients (they will be crumbly) and sprinkle over apples to cover. Put pie in large paper bag; fold over twice and fasten with clips. Place on cookie sheet for easier handling. Bake 1 hour at 425°. Garnish with ice cream, whipped cream or top with your favorite cheese. Serves 6.

Betty Eubank—Blue Bonnet

SOUR CREAM APPLE PIE

1 unbaked 9-inch pie crust
⅛ t. salt
1 unbeaten egg
1 t. vanilla
2 c. fresh diced apples
⅓ c. flour
¼ c. butter
2 T. flour
¾ c. sugar
1 c. sour cream
¼ t. nutmeg
⅓ c. sugar
1 t. cinnamon

Prepare unbaked 9-inch pie crust (or use ready-to-bake shell). Preheat oven to 400°. Sift together flour, salt and sugar. Add egg, sour cream, vanilla and nutmeg; beat until smooth. Blend in apples. Pour into pie crust and bake at 400° for 15 minutes; then at 350° for 30 minutes. Remove from oven. Mix ⅓ c. sugar, ⅓ c. flour, 1 t. cinnamon and ¼ c. butter, and sprinkle over pie. Brown for 10 minutes at 400°.

Anna Mae Milliken—Happy Home

TOPPING FOR APPLE PIE

¼ c. brown sugar
2 T. flour
3 T. Karo Blue Label syrup
2 T. softened butter or margarine
¼ c. nuts, chopped

Mix. Spread over top of pie; return to oven for 10 minutes, or until topping is bubbly.

Note: Place pie pan under pie to catch the run-off.

Myra Graves—Slaton

BANANA BREEZE PIE

⅓ c. regular margarine or butter, melted
¼ c. sugar
½ t. cinnamon (optional)
1 c. Kellogg's Corn Flakes crumbs
1 8 oz. pkg. cream cheese, softened
1 can Eagle Brand sweetened condensed milk (not evaporated)
⅓ c. bottled lemon juice, measured accurately
1 t. vanilla extract
5 medium-size bananas
2 T. bottled lemon juice

In small pan over low heat, stir margarine, sugar and cinnamon till bubbles form. Remove from heat.

Mix in crumbs. Press mixture evenly in 9-inch pie pan to form crust. Chill.

Beat cream cheese till fluffy. Blend in sweetened condensed milk. Add ½ c. lemon juice and vanilla; stir till thickened.

Line crust with three sliced bananas.

Turn filling into crust. Refrigerate 2 to 3 hours, or until firm.

Cut two bananas into thin slices; dip slices in remaining lemon juice. Top pie with slices. Makes 1 9-inch pie.

Earnie Williamson—Slaton

BANANA CREAM PIE

1 baked deep-dish pie shell
2-3 bananas
2 c. milk
2 pkgs. vanilla instant pudding
1 16 oz. carton sour cream

Line bottom of baked pie shell with sliced bananas. Beat milk, instant pudding and sour cream together until thick. Pour over bananas. Refrigerate, and top with whipped topping.

Mary Alice Byars—Slaton

JIFFY BANANA CREAM PIE

1 9-inch graham cracker crust
2 bananas
2 c. milk (or 3 for large pkg. pudding)
1 8 oz. pkg. cream cheese, softened
1 3¾ oz. pkg. vanilla instant pudding mix
toasted coconut

Place sliced bananas on graham cracker crust. Gradually add ½ c. milk to softened cream cheese. Mix well. Add pudding and remaining milk. Beat slowly for 1 minute or until pudding thickens. Pour into pastry shell. Garnish with coconut. Chill well.

Grace Campbell—Ninnekah

EASY BERRY PIE

¼ c. cold water
1 envelope unflavored gelatin
1 14 oz. can sweetened condensed milk
⅓ c. lemon juice
1 c. sour cream
1 1 lb.-5 oz. can blueberry pie filling
1 9-inch graham cracker crust

Combine water and gelatin in small saucepan. Place over low heat and stir until dissolved and mixture is clear.

In medium bowl, combine condensed milkand lemon juice. Stir in gelatin mixture until well combined.

Fold in sour cream. Mix in 1¼ c. blueberry filling. Spread mixture evenly into crust. Chill remaining filling. Cover and refrigerate pie for 3 to 4 hours.

When ready to serve, garnish with reserved filling, leaving about ½-inch ring around pie.

Preparation time: 15 minutes. Chilling time: 3 to 4 hours. Easy and tasty. Makes 6 to 8 servings.

Sue Bartlett—Winter Creek

BLACK BOTTOM PIE

16 graham crackers
5 T. butter
2 T. brown sugar

Mix and press in 9" x 13" dish, and bake 10 minutes in 350° oven.

Pudding:

⅔ c. sugar
4 T. cornstarch
2 c. milk
3 eggs, separated
2 T. butter
¼ t. salt
2 t. vanilla
1 pkg. Knox gelatin, dissolved in ½ c. cold water
3 T. cocoa

Mix sugar, cornstarch and salt; add milk and egg yolks (beaten), butter and vanilla. Cook over low heat. When cooked, add the gelatin. Divide the pudding in half. Add 3 T. cocoa to half of pudding. Pour chocolate pudding over crust. Beat egg whites till stiff; add to the other half of pudding. Pour over chocolate pudding and let set 2 hours in refrigerator. Whip 1 c. cream and spread on top. Sprinkle with shaved Hershey candy bar.

Madeline Heatley—Spring Creek

BLACK BOTTOM PIE

1 c. crushed ginger snaps
6 T. melted butter

Roll ginger snaps out fine, add melted butter, and pat into 9" pie pan. Bake in 300° oven for 10 minutes. Allow to cool.

2 c. scalded milk
4 egg yolks, well beaten
½ c. sugar
1½ T. cornstarch

Add eggs slowly to hot milk. Combine and stir into above. Cook in double boiler for 20 minutes, stirring occasionally, until it coats spoon. Remove and take out 1 c. Add 1½ squares bitter chocolate to cup you have taken out; beat well as it cools. Add 1 t. vanilla extract; then pour this mixture into pie crust. Chill.

Second mixture:

1 T. gelatin
2 T. cold water

Disolve gelatin in cold water; add remaining custard, and cool.

Beat 4 egg whites stiff with ½ c. sugar, and add ¼ t. cream of tartar and 2 T. whiskey. Then fold into plain custard mixture on top of chocolate mixture. Chill.

Cover top of pie with whipped cream with shavings of bitter chocolate.

Serves 6 to 8.

Flo Cavanas—Meridian
Polly Keim—Pioneer

BLACK BOTTOM PECAN PIE

2 eggs, slightly beaten
1 c. sugar
½ c. all-purpose flour
½ c. butter, melted and cooled
1 c. chopped pecans
1 6 oz. pkg. semi-sweet chocolate morsels
1 t. vanilla
1 unbaked 9-inch pastry shell

Combine first 4 ingredients in a medium mixing bowl; beat with an electric mixer just until blended. Stir in pecans, chocolate morsels, and vanilla. Pour filling into pastry shell, and bake at 350° for 45 to 50 minutes. Yield: 1 9-inch pie.

Doris M. Schlecht—Ninnekah

HELPFUL HINTS

Egg whites may be frozen by putting unused egg whites in a plastic bowl and covering with a lid. Place in the freezer to make meringue when needed; thaw at room temperature.

BLENDER PIE

4 eggs
½ c. flour
6 T. soft oleo
1 c. flaked coconut
1 t. vanilla
2 c. milk
¾ c. sugar

Place all the ingredients into the blender and blend on high speed until thoroughly mixed. Pour into a buttered and floured 10" pie pan, and bake at 350° for 35 to 40 minutes. Test with a knife as for a custard or till knife comes out clean. This pie forms its own crust.

Sue Gilliam—Friend

BOSTON CREAM PIE

3 eggs, slightly beaten
1 c. sugar
1 t. baking powder
1 c. flour, sifted
2 T. milk
½ t. lemon extract
¼ t. salt

Beat eggs; gradually add sugar. Beat 2½ minutes. Add milk and flavoring; add sifted dry ingredients. Bake for 20 to 25 minutes at 350° in a square pan. Take from oven; split and place filling between layers.

Filling:

1 c. milk
½ c. sugar
1 T. flour
1 egg
½ t. lemon

Cook until thick

THIN CHOCOLATE ICING

2 T. shortening
2 2 oz. squares chocolate

Melt together. Blend in:

1 c. sifted powdered sugar
2 T. boiling water

Beat until smooth, but not stiff.

RICHMOND CHOCOLATE FROSTING

½ c. sugar
1½ T. cornstarch
1 1 oz. square chocolate, grated
dash of salt
½ c. boiling water
1½ T. butter
½ t. vanilla

Mix sugar and cornstarch; add chocolate, salt and water; cook until thick. Remove from heat. Add butter and vanilla. Spread on pie while hot.

Judy Fitch—Ninnekah

BUTTERMILK PIE

1½ c. sugar
1½ sticks margarine
1½ T. flour
4 eggs, well beaten

Mix all of the above ingredients in the order given; then add:

1½ c. buttermilk
1½ c. coconut
1¼ t. vanilla

This makes enough for 2 pies. Pour into unbaked pie shells and bake at 400° for 10 minutes; then reduce the heat to 350° until set.

Each pie will make 8 servings.

Nina Boyd—Blue Bonnet

BUTTERMILK PIE

5 eggs, beaten
1 c. buttermilk
3 T. flour
2½ c. sugar
1 t. lemon flavoring
1 stick oleo, melted

Mix together and pour into 2 unbaked pie shells. Bake at 375° for 40 minutes.

Mary Hedger—Blue Bonnet

AUNT VERA'S BUTTERMILK PIE

1 c. sugar
1 c. buttermilk
1 t. vanilla
3 eggs
3 T. flour
1 stick oleo

Mix sugar, flour and melted oleo. Add eggs, then buttermilk and vanilla. Bake at 350° for 1 hour. Add ½ c. coconut or pecans if desired.

Jeanette Worden—Ninnekah

BUTTERMILK LEMON PIE

2 c. sugar
3 T. flour
¼ t. nutmeg
½ c. melted butter
3 eggs, lightly beaten
1 c. buttermilk
juice of 1 lemon (or 3 T.)
1 t. vanilla
1 t. grated lemon rind

In bowl, combine sugar, flour and nutmeg. Add melted butter. Beat till creamy. Stir in eggs, buttermilk, lemon juice, vanilla and rind. Pour filling into pastry-lined pan. Bake in preheated 400° oven for 30 minutes. Turn oven down to 325° and bake 30 minutes longer. Cool and serve at room temperature. Makes 1 10-inch pie.

Grace Campbell—Ninnekah

BEULAH'S BUTTERSCOTCH PIE

1 c. brown sugar
1½ c. sweet milk
2 T. flour
2 egg yolks
1 t. vanilla
½ c. white sugar
½ t. salt
1 T. butter

Mix sugar, flour and salt. Stir in heated milk, and cool until thick.

Jeanette Worden—Ninnekah

CHERRY PIE

3 T. cornstarch
¾ c. sugar
⅛ t. salt
¼ t. cinnamon
red food coloring

Mix in a saucepan. Drain and save juice from 2 c. (#2 can) of canned, sour pitted cherries. Add enough water to cherry juice to make 1 c. liquid. Stir into cornstarch mixture. Cook and stir over medium heat until very thick. Add cherries and mix well. Pour into a 9-inch baked pie shell. Cool thoroughly. Top with prepared topping or whipped cream. This filling may be used in a double layer crust.

Myra Graves—Slaton

BONNIE'S CHERRY PIE

1 can cherries
2 T. cornstarch
1 c. sugar
6 large marshmallows
2 T. butter
¼ t. almond extract

Bring cherries and sugar to a boil, and add cornstarch (in a little water). Add 6 marshmallows and 2 T. butter. Fill baked pie shell. When cool, spread on Dream Whip.

Mary Hedger—Blue Bonnet

CHERRY ICEBOX PIE

1½ c. powdered sugar
½ c. butter or margarine
2 eggs
1 can cherry pie filling
¼ t. almond extract
½ pt. whipping cream
½ c. pecans, chopped

Crumb Crust:

1 8-oz. pkg. vanilla wafers, rolled into crumbs
⅓ c. butter or margarine, melted

Mix ½ of vanilla wafer crumbs and butter for crumb crust, and place in bottom of 9" x 13" Pyrex dish. Chill until firm. Cream ½ c. butter and powdered sugar. Add eggs one at a time, beating well after each. (Be sure to wash eggs, since eggs will not be cooked.) Mix well. Spread over crumb crust. Pour in cherry filling and spread over layer of eggs, sugar and butter. Add almond extract to whipping cream and beat with electric mixer, using small amount of sugar (¼ to ⅓ c.) if desired. Sprinkle remaining crumbs and pecans over top. Refrigerate for 24 hours. Makes 24 servings.

Nona Sue Sheerer—Rural Neighbors

CHERRY PEACH PIE

1 1 lb.-4 oz. can pitted, tart, red cherries, water packed
1 16 oz. can sliced peaches
¾ c. sugar
3 T. flour
¼ t. salt
4 T. butter or margarine
4 drops almond extract
pastry for 9-inch lattice-top pie

Drain cherries and peaches, reserving ½ c. cherry juice. Combine sugar, flour and salt. Gradually stir in cherry juice. Cook and stir over medium heat until thick and bubbly. Cook 1 minute longer. Add fruits, butter and extract. Let stand while preparing pastry.

Line 9-inch pie plate with pastry; fill and adjust lattice top. Seal and flute the edge. Bake in hot (400°) oven for 40 to 45 minutes, or until crust is brown.

Allene Rutledge—Slaton

FRENCH CHERRY PIE

3 egg whites

Beat until stiff. Add:

12 crushed soda crackers
1 c. sugar
½ c. chopped nuts
½ t. vinegar

Pour into a well greased and floured 8 x 12-inch pan. Bake 20 minutes at 350°. Let cool completely.

1 small pkg. Philadelphia cream cheese
1 c. powdered sugar
1 t. vanilla

Cream together. Add to 1 pkg. of prepared Dream Whip. Pour over the cracker crust. Top with a can of cherry pie filling. Refrigerate until ready to use.

Virgie Howard—Pioneer

GEORGE WASHINGTON PIE

1 can sour cherries
2 c. sugar
1 large can crushed pineapple
2 T. cornstarch

Cook until thick. Then add:

1 t. almond extract
1 pkg. orange jello
1 c. chopped bananas
1 c. chopped nuts

Pour into 2 baked 9-inch pie shells. Top with whipped cream or Cool Whip.

Ratha Glass—Happy Home

STREUSEL CHERRY PIE

1 c. milk
2 T. butter, softened
¼ t. almond extract
2 eggs
½ c. dry biscuit mix
¼ c. sugar
1 21 oz. can cherry pie filling

Heat oven to 400°. Grease a 10 x 1½-inch pie plate. Beat all ingredients, except pie filling, until smooth. Pour into pie plate. Spoon pie filling evenly over top. Bake 25 minutes; top with streusel. Bake until streusel is brown - about 10 minutes longer. Cool, refrigerate any remaining pie.

STREUSEL

Cut 2 T. firm oleo into ½ c. dry biscuit mix, ½ c. packed brown sugar and ½ t. ground cinnamon, until crumbly.

Gerry Newton—Alex

AUNT VERA'S CHESS PIE

1 c. butter
3 c. sugar
6 eggs, beaten well
1 T. vinegar
2 T. vanilla
pinch salt

Cream butter and sugar; add beaten eggs, vanilla, vinegar and salt. Put in unbaked pie shells. Bake at 300° for 10 minutes, then at 350° about 45 minutes.

Makes 2 pies.

Jeanette Worden—Ninnekah

CHOCOLATE CREAM PIE

1 10-inch cooked pie crust
1½ c. sugar
½ c. flour
2 egg yolks
1 t. vanilla
dash salt
½ c. milk
1½ c. scalded milk
2 T. cocoa

Mix together with the cool milk, and add to the scalded milk. Cook and stir until thick. Put into a 10-inch cooked pie crust.

Jessie Bennett—Ninnekah

CHOCOLATE CREAM PIE

⅓ c. flour
1 c. sugar
½ c. cocoa, or 2½ squares chocolate
2 c. scalded milk
1 t. vanilla
3 eggs

Combine dry ingredients; add scalded milk, chocolate and beaten egg yolks. Cook over hot water until thick. Cool; add vanilla. Pour into baked crust; use egg whites for meringue.

Mary Beth Bennett—Lucile

CHOCOLATE CREAM PIE

1 9" baked pie shell
2 c. milk
2 6 oz. pkgs. semisweet chocolate, chopped
3 eggs
¼ c. sugar
2 T. cornstarch

Combine milk and chocolate in a saucepan or top of double boiler. Heat over simmering water, stirring occasionally, until chocolate has completely melted.

Separate eggs (save whites) and mix the yolks with sugar and cornstarch. Now add the cornstarch mixture to the hot milk very gradually, stirring vigorously and continuously. Continue cooking over boiling water, stirring constantly, until custard is about as thick as medium white sauce. (Takes from 15 to 20 minutes). At this point, take off the stove and allow to cool. When filling is cold, pour it into the cooled pie shell. Top with sweetened whipped cream just before serving.

Doris M. Schlecht—Ninnekah

NO-EGG CHOCOLATE PUDDING OR PIE FILLING

⅔ c. sugar
¼ c. cornstarch
3 T. cocoa
2¾ c. milk
1 t. vanilla
1 T. butter

Combine in a 2-qt. saucepan or double boiler the sugar, cornstarch and cocoa, mixing very well. then add ¾ c. of milk and blend. Add the remaining milk; cook and stir over medium heat. If not using a double boiler, be sure and stir constantly to preventr scorching and lumping. The mixture will thicken in about 7 minutes. Then remove from heat and add the butter and

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vanilla. Pour into six ½-c. pudding bowls or one 9-inch pie shell. top with whipped cream before serving.

Joyce Leverett—Friend

COCOA CREAM PIE

1 9" baked pastry shell, or crumb crust
½ c. cocoa
1¼ c. sugar
⅓ c. cornstarch
¼ t. salt
3 c. milk
3 T. butter
1½ t. vanilla

Combine cocoa, sugar, salt and cornstarch in a heavy saucepan. Gradually blend milk into dry ingredients, stirring until smooth. Cook over medium heat, stirring constantly, until filling boils. Boil 1 minute. Blend in butter and vanilla. Pour into baked pie shell. Carefully press plastic wrap onto pie. Chill 3 or 4 hours. Garnish with whipped cream.

Malbe Parrish—Arcadia

FRENCH SILK CHOCOLATE PIE

½ c. butter
¾ c. sugar
1 square chocolate
1 t. vanilla
2 eggs

Cream ½ c. butter. Gradually add ¾ c. sugar and cream well. Blend 1 square melted and cooled chocolate. Add 1 t. vanilla and 2 eggs - one at a time - beating each 5 minutes. Pour into cooled, baked pie shell. Chill 1 to 2 hours. Cover with whipped cream and nuts. Makes one 8-inch pie.

Gerry Newton—Alex

FUDGE DELUXE PIE

1 8 or 9-inch baked pastry shell, cooled
1 can sweetened condensed milk
2 1 oz. squares unsweetened chocolate
¼ t. salt
¼ c. hot water
½ t. vanilla
1 c. (½ pt.) heavy cream, whipped

In top of double boiler, combine sweetened condensed milk, chocolate and salt. Cook over boiling water, stirring constantly, until mixture is very thick. Gradually stir in water. Continue to cook 2 to 5 minutes, stirring frequently until mixture thickens again. Remove from heat, stir in vanilla. Cool to room temperature. Fold in whipped cream; pour into pastry shell. Chill. Refrigerate any leftovers.

Mabel Phariss—Happy Home

GERMAN CHOCOLATE PIE

2 T. cocoa
¼ c. hot water

Mix cocoa and water togehter till smooth. Set aside.

1½ c. sugar
2 T. flour
1 T. cornstarch
2 eggs
¼ c. butter, melted
1 large can Milnot
¼ c. nuts, chopped
1 t. vanilla
½ c. coconut
1 unbaked pie shell

Mix all of the above ingredients, and add the cocoa mixture. Bake in an unbaked pie shell at 350° till done - 30 to 40 minutes. This will make 6 to 8 servings.

Irma Ragsdale—Friendly Mound

GERMAN CHOCOLATE PIE

1 stick oleo
½ c. flour
6 squares German chocolate
1 c. sugar
1 t. vanilla
3 eggs
½ c. chopped nuts

Melt chocolate and oleo in a separate bowl. Mix sugar and flour. Beat eggs till thick and add to chocolate mixture. Add vanilla, then the rest of ingredients. Put in a buttered, 9-inch pie pan. Bake at 325° for 30 or 35 minutes. Cool and serve with whipped cream.

Sybil Montague—Blue Bonnet

PERFECT CRUST FOR ONE CRUST PIES

To keep pie shells from bubbling or cracking when baking, after fitting dough in pie pan, take a fork and carefully prick several places in your pie shell. Then butter the back of another pie pan - the size you have your shell in -and be sure to butter the rim. Set this pie pan down inside your shell. Place in 400° oven, and bake 10 to 12 minutes, or until the rim of your crust begins to brown. Remove from oven; gently remove the extra pan, and finish baking your pie shell.

GERMAN SWEET CHOCOLATE PIE

1 pkg. German chocolate
¼ c. butter
1⅔ c. evaporated milk
1½ c. sugar
3 T. cornstarch
⅛ t. salt
2 eggs
1 t. vanilla
1 unbaked 9-inch pie shell, highly fluted
1⅓ c. coconut
½ c. chopped pecans

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over filling. Bake at 375° for 45 to 50 minutes, or until puffed and browned. (Filling will be soft, but will set while cooling.) Cool at leat 4 hours before cutting. (If top browns too quickly, cover loosely with foil last 15 minutes.)

Jeanette Worden—Ninnekah

BLACKBERRY OR DEWBERRY COBBLER

(4c) 1 qt. blackberries
3 c. water (You can use more if you like.)
2½ c. sugar
3 T. cornstarch

Mix the cornstarch in ¼ c. water. Put berries, water and sugar in large pan, and bring to a good boil. Mix cornstarch in the boiling berries, and stir very lightly as the berries will mush up.

CRUST

2¼ c. flour
1 t. salt
½ c. shortening
1 c. water

Make a dough soft to handle. Roll out thin. Put half in bottom of a 9 x 13 x 2-inch pan. Use the other half for top. Cut holes in it; put on cobbler, and dot with butter or oleo. Sprinkle with cinnamon and sugar.

Nola Perkins—Washita Valley

FRUIT COBBLER

1 c. flour
1 c. sugar
1 c. milk
1 t. baking powder
1 qt. juicy fruit
1 stick butter

Place butter in a 9 x 13-inch baking dish; melt. Pour in fruit. Mix the other ingredients together and pour on top. Bake at 350° for about 25-30 minutes.

Odessa Copeland—Ninnekah

MIXED FRUIT COBBLER

5 c. fresh peaches and apricots, sliced
1½ T. flour
1 c. sugar
pinch of salt
¼ c. water
4 T. butter

Peel and slice fruit. Place in casserole. Mix dry ingredients; sprinkle over fruit and add water. Dot with butter. Cover with pastry strips, and bake until brown. Serve with vanilla ice cream.

Carolyn Whitener—Ninnekah

HAY HAULER'S PIE

1 qt. canned or fresh fruit, sweetened
½ c. sugar
2 T. butter or shortening
1 t. vanilla
⅔ c. milk
¾ c. flour
1 t. baking powder

OK, not great

Bring fruit to a boil. Put 2 T. butter in bottom of loaf pan. Mix batter, and pour in buttered pan. Add boiling fruit. Bake at 400° for 15 minutes, or until brown. Serves 10.

Grace Campbell—Ninnekah

PEACH COBBLER

1 can peaches, large
¾ c. sugar
2 T. butter

Boil together until batter is made.

Batter:

1 c. sugar
¼ c. butter
½ c. milk
¾ c. flour
1 t. baking powder

Cream together sugar and butter. Add milk, baking powder and flour. Mix together until smooth. Put batter in a baking dish and pour in hot fruit. Bake at 350° for 30 to 45 minutes.

Carolyn Spradlin—Pioneer

PEACH COBBLER

8 c. sliced, fresh peaches
⅓ c. all-purpose flour
2 c. sugar
1 c. water
1 t. almond extract
1 t. ground cinnamon
½ c. butter or margarine, melted

Dredge peaches in flour; add next 5 ingredients; mix well and set aside. Roll ¾

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of pastry to ⅛-inch thickness on a lightly floured surface. Fit into a 13 by 9 by 2-inch baking dish. Spoon in peach mixture. Roll remaining pastry out to ¼-inch thickness on lightly floured surface. Cut into ½-inch strips. Arrange lattice fashion over peaches. Bake at 350° for 1 hour. Yields 8 to 10 servings.

PASTRY

3 c. flour
1½ t. salt
¾ t. baking powder
¾ c. shortening
6-8 T. ice water

Combine dry ingredients; cut in shortening with pastry blender until mixture resembles coarse meal. Sprinkle ice water over surface, stirring with a fork until all dry ingredients are moistened. Shape dough into a ball. Yields pastry for 1 cobbler.

Nancy Johnson—Ninnekah

FRESH PEACH COBBLER

2 T. tapioca
1 c. sugar (or use ½ c. if sweetened fruit is used)
¼ t. nutmeg
4 c. sliced, fresh peaches
1 c. water
2 T. lemon juice
¼ t. grated lemon rind
2 T. melted butter

Mix above ingredients well.

CRUST

1½ c. flour
2 t. baking powder
2 T. sugar
½ c. shortening (I use butter and omit the salt.)
½ t. salt
½ c. milk

Mix the dry ingredients and add the milk. Knead to shape into a ball. Roll out dough and cut into strips. Place half of the fruit into an 8-inch square pan, then place strips of crust over the fruit. Add the rest of the fruit, then cover with strips of crust. Sprinkle the top crust with sugar. Bake 30 minutes at 425°. Makes 8 servings.

Myrtle Brown—Rural Neighbors

QUICK COBBLER

½ stick oleo
1 c. flour
1 c. sugar
2 t. baking powder
¾ c. milk
½ t. salt
1 qt. sweetened fruit

Melt oleo in a 9 x 13-inch pan. Mix other ingredients, except fruit. Pour batter over melted oleo. Add fruit and juice.

Bake in 350° oven until brown - about 45 minutes.

Pauline McCarty—Meridian

STRAWBERRY RHUBARB COBBLER

1 c. plus 2 T. sugar
1 T. cornstarch
1 c. water
2 c. fresh strawberries
2 c. rhubarb, cut in small pieces
3 c. baking mix
1 c. whole milk
oleo

Mix 1 c. sugar with the cornstarch. Stir in the water. Bring mixture to a boil, and simmer for 1 minute. Add strawberries and rhubarb. Pour mixture into greased baking pan and dot with butter.

Mix together 2 T. oleo, biscuit mix, 3 T. sugar and milk. Drop spoonfuls of dough mixture onto the hot fruit. Bake at 400° for 25 minutes.

Othala Estes—Friend

IMPOSSIBLE COCONUT PIE

4 eggs, beaten
1¾ c. sugar
½ c. self-rising flour
2 c. sweet milk
1 t. vanilla
½ stick margarine
1 7 oz. can flaked coconut

Beat eggs. Blend sugar and flour, and stir into eggs with remaining ingredients. Pour into two 9-inch pie pans. Bake at 350° for 30 to 40 minutes, or until coconut is brown and pie is firm.

Ann Calhoun—Ninnekah

CORA'S COCONUT CREAM PIE

2 T. flour
½ t. salt
2 c. milk
1 t. vanilla
2 T. cornstarch
⅔ c. sugar
3 egg yolks
1 T. butter or margarine

Blend flour, cornstarch, salt and sugar in top of double boiler. Cook until thickened, stirring often. Before it becomes thick, add a little to the slightly beaten egg yolks. Then add along with 1 c. coconut to mixture. Cook to right thickness and pour into baked pie shell. Top with meringue made from the egg whites. Bake at 400°F about 5 or 6 minutes.

Cora Scruggs—Slaton

MOM'S COCONUT CREAM PIE

1½ c. scalded milk
¼ c. sugar
¼ t. salt
2 T. cornstarch
3 egg yolks
1 T. butter
½ t. vanilla
1 c. shredded coconut

Put milk on low leat to scald. Beat egg yolks lightly; add sugar, cornstarch and salt to eggs. Pour this mixture into scalded milk; stir until mixture thickens. Add butter, ½ c. coconut and vanilla. Pour into baked pie shell. Cover with meringue, and brown.

MERINGUE

3 egg whites
2 T. powdered sugar
¼ t. vanilla

Beat egg whites till stiff peaks form. Fold in sugar and vanilla. Cover top of pie, and sprinkle remainder of coconut over meringue. Bake in 350° oven until lightly browned. Makes 6 servings.

Betty Eubank—Blue Bonnet

LUCILLE'S COCONUT CREAM PIE

1 baked pastry shell
¼ c. cornstarch
⅔ c. sugar
½ t. salt
2½ c. milk
3 eggs, separated
1 t. vanilla
1 c. flaked coconut
6 T. sugar

Mix cornstarch, sugar and salt in double boiler top. Slowly stir in milk. Cook over boiling water, stirring constantly, until thick enough to mound slightly when dropped from spoon. Cover; cook 10 minutes longer, stirring occasionally. Stir a little hot mixture into beaten egg yolks, then stir into remaining hot mixture. Cook 2 minutes, stirring constantly. Remove from boiling water. Stir in vanilla and ¾ c. coconut. Cool to room temperature. Turn into pastry shell. Beat egg whites until foamy; add sugar, 1 T. at a time, beating well after each addition. Continue beating until mixture stands in stiff peaks. Spread on top of filling. Sprinkle with ¼ c. coconut. Bake in 425° oven until meringue browns and coconut is toasted.

Jeanette Worden—Ninnekah

MYRA'S COCONUT CREAM PIE

⅔ c. sugar
1½ c. scalded milk
1 T. butter
⅓ c. flour
2 egg yolks
1 t. vanilla
½ c. cold milk
¼ t. salt
1½ c. coconut

Scald 1½ c. milk over water. Mix sugar, flour and cold milk; blend thoroughly. Pour mixture into scalded milk, stirring constantly. Stir until thickened. Cover and cook about 10 minutes. Stir occasionally to keep smooth. Beat egg yolks and blend a small amount of hot mixture with them. Combine with rest of mixture in double boiler to cook 2 or 3 minutes, stirring constantly. Remove from fire and add salt and butter. Cook slightly, then add vanilla. Cool thoroughly, then add 1½ c. coconut. Pour into a baked 9-inch pastry shell.

MERINGUE

2 egg whites
4 T. sugar

Beat egg whites to soft peak. Gradually add sugar and beat till stiff (but not dry) peaks. Cover pie and brown in 350°F oven. Makes 6 servings.

Myra Graves—Slaton

VIRGINIA'S COCONUT CREAM PIE

pastry for 1 pie, baked

Filling:

¾ c. granulated sugar
3 T. cornstarch
3 egg yolks
1 c. heavy cream, chilled
2 T. confectioners' sugar
2 3½ oz. cans flaked coconut
¼ t. salt
2 c. milk
¾ t. vanilla extract
¼ t. almond extract

Mix ingredients in heavy saucepan, combining sugar, cornstarch and salt. Gradually stir in milk until smooth. Place over medium heat and bring to a boil, stirring occasionally. Boil 1 minute or until thick and shiny.

Stir some of the hot milk mixture into egg yolks and pour back into the hot mixture. Stir to blend. Return to heat and cook over low heat 3 minutes, stirring occasionally. Turn into a small bowl and cover surface with waxed paper. Refrigerate until very well chilled - at least 1 hour. Beat the cream with confectioners' sugar until stiff. Refrigerate, covered.

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Pour filling into pie shell. Sprinkle with ½ of the coconut. Cover with whipped cream. Sprinkle with remaining coconut. Serve at once or refrigerate no longer than 1 hour.

Instead of using the cream and confectioners' sugar, you can use a 9 oz. carton of whipped topping.

Carolyn Spradlin—Pioneer

LUCILLE'S FRESH CURRANT PIE

2 c. currants (Wash only; don't cook.)
1¼ c. sugar
2 heaping T. flour
½ c. oleo, melted
2 eggs, slightly beaten
½ c. English walnuts

Mix flour and sugar together. Add oleo, eggs, currants, nuts and vanilla. Pour in unbaked shell. Bake at 350° for 1 hour. Cool; top with whipped cream.

Jeanette Worden—Ninnekah

CUSTARD PIE

3 eggs
⅓ c. sugar
¼ t. salt
2 c. milk
½ t. vanilla
pie crust

Line pie plate with pie crust. Pour in custard mixture made by lightly beating eggs, milk, sugar, salt and vanilla together. Bake about 15 minutes at 425°; then reduce oven to 350° and bake until custard is firm.

Othala Estes—Friend

CUSTARD PIE

3 large eggs
½ t. salt
1 t. vanilla
½ c. sugar
⅔ c. milk

Beat these ingredients slightly. Add to 2 c. hot (not boiled) milk. Put this in an unbaked pie shell. Sprinkle top with cinnamon. Bake at 350° for 25 to 30 minutes. Serves 6.

Marcella Murphy—Happy Home

CUSTARD PIE

4 eggs, beaten
½ c. sugar
½ t. salt
2½ c. milk
1 t. vanilla
nutmeg

Mix eggs, sugar, salt and vanilla. Butter a 9-inch pie pan. Pour mixture in pie pan. Bake at 325° for about 40 minutes. When cooled, slide into baked pie crust. It won't be soggy.

Mazie Parker—Pikes Peak

AUNT VERA'S EGG CUSTARD

4 eggs
½ t. salt
1½ t. nutmeg
1 c. sugar
3 c. milk
1 unbaked pie shell

Heat oven to 450°. Bake till crust is nice and brown. Finish baking at 375°. Shake to tell when done. (You can use this same recipe to make bread pudding by adding biscuits.)

Jeanette Worden—Ninnekah

DREAM PIE

1 c. crushed pineapple
1 large can tart pie cherries
1½ c. sugar
3 T. flour
1 box orange jello
½ t. salt
1 t. vanilla
½ t. red food coloring
1 c. nuts, chopped
5 bananas
1 whipping cream
2 unbaked pie shells

Mix the pineapple, cherries, sugar and flour; cook until thick. Cool slightly and add the jello, salt, vanilla, food coloring and the nuts. Mix well. When cool, add the bananas (sliced), and pour into the pie shells. Chill. Top with the whipped topping.

Leona Shoemake—Lucile

GRASSHOPPER PIE

⅔ c. milk
25 large marshmallows
2 T. cream de menthe
2 T. cream de cacao
1 c. cream
1 ready-made chocolate pie crust
1 chocolate bar

Tip: For the liqueurs, you can use ¼ c. cream de menthe only if you wish, but the addition of cream de cacao results in a smoother and mellower flavor.

In the top of a double boiler, combine milk and marshmallows. Place over simmering water and heat until marshmallows are melted and mixture is smooth and creamy. Set aside to cool.

Stir in liqueurs, mixing well. Whip the cream and fold in gently. (Do not overmix or pie will not chill well.) Spread mixture into prepared crust, smoothing top.

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Cover and place pie in freezer for 3 to 4 hours or longer. Just before serving, garnish top with grated or shaved chocolate bar.

Preparation time: 20 minutes. Freezing time: 3 to 4 hours. Easy and tasty. Makes 1 9-inch pie.

Sue Bartlett—Winter Creek

JAPANESE FRUIT PIE

1 stick oleo
1 c. sugar
2 eggs
½ c. pecans
½ c. coconut
½ c. white raisins
1 t. vinegar

Beat oleo and sugar together; then add eggs, and beat. Add coconut, pecans, white raisins and vinegar. Pour into pie crust and bake at 350° for 35 to 40 minutes, or until well set.

Carolyn Whitener—Ninnekah

KAHLUA-MOCHA PARFAIT PIE

Make a layer, in an 8" pie pan, of crumbled and pressed down pecan-coconut macaroons (cookies). Top with a layer of rich coffee ice cream. Refreeze. Slice and top each piece served with whipped cream and chocolate shavings, with a jigger glass ½-full of Kahlua to be poured over as you eat it. Truly a royal delight.

Carolyn Whitener—Ninnekah

KEN'S SPECIAL PIE

¾ c. sugar
3 eggs, slightly beaten
¾ c. white Karo
½ stick butter
¾ c. uncooked oatmeal
1 t. vanilla
dash of salt
¼ c. milk
½ pkg. coconut

Melt butter and add sugar, eggs, salt, syrup, vanilla and coconut. Mix well. Pour into an unbaked 8-inch pie shell. Bake 1 hour, or until firm and slightly brown, in a 350°F oven.

Mary Alice Byars—Slaton

PICNIC TIP

Before going on a picnic, place hot dogs in a wide-mouth thermos and add boiling water. They will be cooked and ready to eat by the time the picnic site is reached.

LEMON CAKE PIE

1 c. sugar
2½ T. flour
¼ t. salt
2 egg yolks, beaten
2 T. cold water
2 T. melted butter
juice of 1 large lemon
1 c. milk
2 egg whites, beaten stiff
1 9-inch unbaked pie shell

Mix first three ingredients together. Add egg yolks, cold water, melted butter and lemon juice. Then add milk. Fold egg whites into custard mixture. (Do not overstir.) Pour into pie shell. Bake in 300° oven for 1 hour.

Gerry Newton—Alex

LEMON CHESS PIE

1 9-inch pie shell
2 c. sugar
1 T. flour
1 T. cornmeal

Put sugar, flour and cornmeal in a large mixing bowl. Toss with a fork and add:

4 eggs, unbeaten
¼ c. butter, melted
¼ c. milk
4 T. lemon juice
¼ c. lemon rind, grated

Beat until well mixed. Pour into the unbaked pie shell and bake at 350° for 45 minutes. Cool thoroughly and serve.

Carolyn Spradlin—Pioneer

MRS. GANN'S LEMON CHESS PIE

2 c. sugar
¼ c. butter or margarine
1 T. cornmeal
1 T. flour
¼ c. milk
4 eggs
juice and grated rind of 1 lemon

Combine sugar, flour and meal in bowl; toss with fork. Beat eggs with mixer and add melted butter, juice, rind and dry mixture. Add milk and blend until smooth. Pour into unbaked 9-inch pie shell and bake for 35-40 minutes at 350°.

Mickey Berry—Ninnekah

GENNY'S LEMON CHESS PIE

4 eggs
1½ c. sugar
1 T. flour
1 T. cornmeal
¼ c. butter, melted
¼ c. lemon juice

Mix together. Put in pie shell and bake at 350° for 40 minutes.

Genny Newton—Meridian

PAM'S LEMON CHESS PIE

1 unbaked pie shell
2 c. sugar
1 T. flour
1 T. cornmeal
4 eggs
¼ c. melted butter
¼ c. sweet milk
¼ c. lemon juice
grated rind of 2 lemons

Mix sugar, flour and cornmeal. Add eggs, one at a time, and beat. Add the other ingredients. Pour into an unbaked pie shell and bake at 350° for about 40 minutes.

Pamela Williams—Ninnekah

LEMON CHIFFON PIE

1 6 oz. can frozen lemonade concentrate
1 can Eagle Brand sweetened condensed milk
1 8 oz. carton La Creme frozen topping

Allow frozen items to thaw. Mix lemonade concentrate (undiluted) with Eagle Brand. Fold in La Creme. Pour into a 9-inch graham cracker pie crust, either homemade or purchased. Place in refrigerator until set - about 4 hours.

Paulette Nicholas—Meridian

LEMON CREAM PIE

1½ c. sugar
½ c. flour
dash salt
2 egg yolks
½ c. lemon juice
1 10-inch cooked pie crust

Mix sugar, flour, salt and egg yolks with ½ c. water, mixing well. Then add 1¼ c. boiling water, and cook until thick; then add the lemon juice. Spoon into a cooked pie crust.

Jessie Bennett—Ninnekah

IMPOSSIBLE LEMON MACAROON PIE

2 c. milk
1 T. grated lemon peel
¼ c. lemon juice
¼ c. margarine, softened
1½ t. vanilla
4 eggs
¾ c. sugar
½ c. Bisquick
1 c. flaked coconut

Heat oven to 350°. Grease a 10 x 1½-inch pie plate. Place all ingredients, except coconut, in a blender. Cover and blend on high for 15 seconds. Pour into pie plate; sprinkle with coconut. Bake until knife inserted in center comes out clean - 43 to 48 minutes.

Odessa Copeland—Ninnekah

LEMON MERINGUE PIE

1½ c. sugar
3 T. cornstarch
3 T. flour
dash of salt
1½ c. hot water
3 slightly beaten egg yolks
2 T. butter
½ t. grated lemon peel
⅓ c. lemon juice
1 9-inch pie crust
3 egg whites
1 t. lemon juice
6 T. sugar

In saucepan, mix first 4 ingredients. Gradually stir in hot water. Boil, stirring constantly. Reduce heat and cook 8 minutes. Stir small amount of hot mixture into egg yolks; return to hot mixture. Cook 4 minutes. Add butter and lemon peel. Slowly stir in lemon juice.

For meringue, beat egg whites with 1 t. lemon juice till soft peaks form. Gradually add 6 T. sugar, beating until soft peaks form and sugar has dissolved. Spread over filling and bake at 350° for 12-15 minutes. Cool thoroughly.

Myrtle Cunningham—Lucile

CREAMY LEMON MERINGUE PIE

3 eggs, separated
1 14 oz. can Eagle Brand sweetened condensed milk
½ c. Realemon juice
1 t. grated lemon rind
1 graham cracker or plain crust
¼ t. cream of tartar
¼ c. sugar

Preheat oven to 350°. In medium bowl, beat egg yolks; stir in sweetened condensed milk, lemon juice and rind. Pour into crust. In small bowl, beat egg whites with cream of tarter until stiff, but not dry. Spread meringue on top of pie, sealing carefully to edge of crust. Bake 15 minutes, or until meringue is golden brown. Cool. Chill before serving. Refrigerate leftovers. Serves 8.

Vera Collins—Ninnekah

PERFECT LEMON PIE

3 eggs, separated
½ c. flour
1¼ c. sugar
1¾ c. water
¼ c. lemon juice
2 T. grated lemon rind
1½ T. butter

Sift flour and sugar together; add water and butter. Cook until thick. Beat out all of the lumps. Add lemon juice and rind, and beat again. Remove from heat and stir well. Stir in well beaten egg yolks; return to heat for 3 or 4 minutes only. Cool. Turn into a baked pie shell and top with meringue.

For meringue, beat 3 egg whites until they stand in peaks. Beat in 4 T. sugar, a small amount at a time, until mixture stands. Carefully fold in 2 T. sugar and 1 t. vanilla. Pile onto pie, pulling over the edges to seal. Bake in a 375° oven 10 to 12 minutes.

Polly Keim—Pioneer

LEMON YOGURT PIE

2 cartons lemon yogurt
1 9 oz. carton whipped topping
2 pkgs. lemon flavored jello
1 9-inch graham cracker pie shell

Mix yogurt, whipped topping and jello. Pour into the graham cracker crust. Chill well before serving. You can make strawberry, cherry, peach, apricot, orange or your favorite flavor by chanign the yogurt and jello flavors. This is easy and tastes great on a hot summer evening.

Carolyn Spradlin—Pioneer

COOL WHIP LEMON PIE

1 baked 9" pie crust
1 can Eagle Brand milk
1 small can frozen pink lemonade
1 small carton Cool Whip

Beat together and add 1 small carton of Cool Whip. Pour into crust and chill.

Grace Rowe—Arcadia

PINK LEMONADE PIE

Combine 1 can pink lemonade and 1 can sweetened condensed milk. Fold in 1 9 oz. carton whipped topping. Pour into a 9-inch graham cracker pie crust. Chill well before serving.

Polly Keim—Pioneer

ELSIE'S PINK LEMONADE PIE

1 can Eagle Brand milk
1 small can crushed pineapple, well drained
6 drops red food coloring
1 small can frozen pink lemonade
1 small container non-dairy whipped topping
1 baked pie crust

Mix all ingredients and pour into a pie crust. Chill several hours before serving.

Ruby Nelson—Ninnekah
Jeanette Worden—Ninnekah

MACADAMIA NUT AND LEMON ANGEL PIE

3 eggs, separated
½ t. vanilla
½ c. cornstarch
⅓ c. lemon juice
1 c. chopped macadamia nuts
¾ t. cream of tartar
1¼ c. sugar
2 c. milk
1½ t. grated lemon peel
1 c. heavy cream, whipped

Preheat oven to 275°.

To prepare pie shell: Beat in a medium bowl the egg whites and cream of tartar until soft peaks form. Add vanilla extract. Gradually add ¾ c. sugar; beat until stiff (but not dry) peaks form. Spread in the bottom and sides of a greased, 9-inch pie pan. Bake until pale gold - about 1 hour and 20 minutes. Turn off oven; let meringue cool in the oven 2 hours.

To prepare filling: Combine in a medium saucepan the cornstarch and remaining ½ c. of sugar; stir in milk. Cook and stir over medium heat until mixture begins to thicken. Remove pan from heat. Stir some of the hot mixture into egg yolks; return to saucepan. Stir in lemon juice and peel and ¾ c. of the macadamia nuts. Cover and refrigerate until mixture cools and thickens slightly - about 30 minutes. Spoon lemon filling into pie shell. Chill. Top with whipped cream. Sprinkle nuts over top.

Grace Campbell—Ninnekah

ME MAW'S HAWAII PIE

1 stick margarine, softened
2 c. sugar
4 eggs
1 T. flour
1 T. cornmeal
1 small can crushed pineapple
1 small can angel flaked coconut

Cream the margarine and sugar. Add eggs; mix well. Add coconut, meal and pineapple. Add the vanilla and mix well. Pour into an unbaked pie shell. Bake at 350° about 30 minutes, or until golden brown. ½ c. chopped nuts can be added, if desired.

Desie McKee—Pikes Peak

MICKEY'S FOOD DELIGHT PIE

1 small pkg. orange or pineapple jello
1 c. pineapple juice
2 eggs, beaten
1 c. sugar
½ to 1 c. coconut
bananas
1 #303 can crushed pineapple
whipped cream or non-dairy whipped topping

Cook gelatin, pineapple juice, eggs, sugar an coconut over medium heat, stirring often. Bring to a full boil. Add pineapple. Line a baked pie shell with bananas and cooled filling. Top with whipped topping, and refrigerate. Makes filling for 2 pies. Also good as a salad without pie shell.

Barbara Thomas—Ninnekah

MILLIONAIRE PIE

½ c. butter
1¾ c. powdered sugar
2 eggs
vanilla to taste
1 c. whipped cream
1 8 oz. can crushed pineap[illegible] drained
½ c. nuts
1 10-inch baked pie shell

Mix the first 4 ingredien[illegible] for 5 minutes. Pour into the pie [illegible] the next 3 ingredients and spread over first layer. Top with cream and chopped nuts. Chill and serve.

Mildred McMeans—Lucile

MILLION DOLLAR PIE

2 graham cracker pie crusts
1 15½ oz. can crushed pineapple, well drained
1 can Eagle Brand sweetened condensed milk
1 medium size container Cool Whip
1 t. vanilla
1 c. chopped pecans
3 T. lemon juice

Mix all ingredients together; pour into pie shells. Refrigerate 20-25 minutes.

Grace Campbell—Ninnekah

MILLION DOLLAR PIE

1 can Eagle Brand milk
¼ c. lemon juice

Mix these two ingredients together.

13 oz. crushed pineapple, drained
1 c. pecans
1 c. coconut
1 large container Cool Whip
few diced cherries

Mix all ingredients together. Pour into a graham cracker crust. Sprinkle crumbled graham crackers on top with a little toasted coconut. Chill at least half a day. Serves 15.

Peggy McLemore—Extension Secretary

MYSTERY PIE

3 egg whites
1 c. sugar
1 t. baking powder
1 t. vanilla
20 Hi Ho crackers, crushed
¾ c. pecans

Beat egg whites until stiff; add sugar, baking powder and vanilla. Blend in the crushed Hi Ho crackers, and then add the pecans. Pour into a heavily buttered 9-inch pie plate. Bake at 325° for 35 minutes. When cool, top with whipped topping and chopped pecans.

Mickey Berry—Ninnekah

MYSTERY PIE

20 finely crushed Ritz crackers
1 c. white or brown sugar
1 t. baking powder

Mix and fold into 3 stiffly beaten egg whites. Add ½ c. chopped pecans and 1 t. vanilla. Place into a well greased pie pan. Bake 25 to 30 minutes at 350°. Refrigerate and serve with whipped cream or ice cream.

Odessa Copeland—Ninnekah

MYSTERY PIE

2 egg whites, stiffly beaten
1 c. sugar
22 soda crackers, crumbled
1 c. nuts, chopped
1 t. vanilla

Mix all together. Pour in buttered pie pan. Bake 30 minutes at 350°F. When cool, add Dream Whip for topping.

Ruby Nelson—Ninnekah

OSGOOD PIE

1 c. sugar
1 T. butter
2 eggs, slightly beaten
1½ T. flour
¾ c. finely chopped apples
½ t. cinnamon
½ t. cloves
pinch salt
½ c. raisins or dates
½ c. pecans, chopped
whipped cream (Use on top if desired.)

Soak raisins in water while mixing other ingredients. Cream butter; add sugar and eggs. Stir in other ingredients. Pour into pastry shell. Cook for 10 minutes at 450°; then reduce heat to 350° and cook for 30 minutes.

Ethel Glass—Ninnekah

FRESH PEACH PIE

¾ stick butter
1 c. sugar
⅓ c. flour
1 egg
½ t. vanilla
½ t. lemon extract

Place sliced peaches in an unbaked 9-inch crust. Mix ingredients and pour on top of peaches. Bake 1 to 1½ hours in a 300°F oven. Serves 6.

Ila Cooper—Slaton

SOUTHERN PEANUT BUTTER MERINGUE PIE

1 9-inch pie shell, baked

Filling:

1 c. confectioners' sugar
1½ c. peanut butter
½ c. sugar
½ c. cornstarch
2 c. milk
3 egg yolks, beaten
2 T. butter, cut up
1 t. vanilla

Meringue:

3 egg whites
¼ t. cream of tartar
1½ T. sugar

Blend together the confectioners' sugar and peanut butter. Spread ⅔ of the mixture in the baked pie shell and set aside.

Make filling in medium saucepan. Combine sugar and cornstarch; stir in milk, mixing until smooth. Over medium heat, bring mixture to a boil. Boil 2 minutes, stirring constantly. Remove from heat. Add a little of the hot mixture to egg yolk, mixing well. Pour back into saucepan. Return to heat and continue to cook until mixture thickens. Stir in butter and vanilla; pour over layer in pie shell. Set aside until filling thickens.

Make meringue in medium bowl. Beat egg whites and cream of tartar until soft peaks form. Gradually add sugar and continue beating until stiff peaks form. Spread meringue over filling. Sprinkle remainder of peanut butter mixture on top of meringue.

Bake in a preheated 350° oven 10 to 12 minutes, or until meringue is light brown.

Omar Yates—Friendly Mound

REFRIGERATOR ODOR

A cotton ball soaked with vanilla or an opened box of baking soda set on the lower shelf of the refrigerator will eliminate odor.

PECAN PIE

1 c. white corn syrup
3 eggs, slightly beaten
½ t. salt
1 t. vanilla
1 c. sugar
2 T. margarine
1 c. pecans
1 9-inch unbaked pie shell

Mix all ingredients together and pour in the pie shell. Bake at 400° for 15 minutes. Reduce heat to 350° and bake 30-35 minutes longer. When pie is done, outer edges of filing should be set and center slightly soft.

Irene Auld—Pikes Peak

PECAN PIE

1 c. sugar
1 c. syrup
2 eggs
1 t. margarine
pinch of salt
1 c. pecans
1 t. vanilla

Combine. Mix well and pour into unbaked pie shell. Bake in 375°F oven for 15 minutes. Then reduce to 250°F for 30 minutes.

Ila Cooper—Slaton

PECAN PIE

1 c. white corn syrup
1 c. dark corn syrup
½ t. salt
⅓ c. melted butter
1 t. vanilla
3 whole eggs
1 heaping c. pecans

Mix syrups, sugar, salt, butter and vanilla. Add slightly beaten eggs. Pour into a 9-inch unbaked pie shell. Sprinkle pecans over filling. Bake in a 350° oven for approximately 45 minutes.

Odessa Copeland—Ninnekah

PECAN PIE

3 eggs, slightly beaten
⅔ c. sugar
½ t. salt
1 t. vanilla
⅓ c. melted butter
1 c. dark Karo syrup
1 c. pecan halves, or enough to cover bottom of pie crust

Add to the beaten eggs, sugar, salt, butter, syrup and vanilla. Pour over pecan-lined pie shell. Bake at 375° for 40 to 50 minutes, until set and pastry is browned.

Nancy Johnson—Ninnekah

PECAN PIE

5 eggs
1½ c. sugar
1½ c. syrup
½ c. melted butter
1 t. vanilla
1 c. pecans

Mix and bake 10 minutes at 400°, then 35 minutes at 325°. Makes 2 pies.

Nancy Calhoun Kelley—Ninnekah

PECAN PIE

1 c. white corn syrup
1 c. dark brown sugar
⅓ c. melted butter
1½ c. shelled pecan halves
3 whole eggs, beaten
½ t. vanilla
¼ t. salt
1 9-inch unbaked pie shell

Mix all ingredients well. Pour into pie shell and bake in a 350° oven for 45 to 50 minutes. Cool; serve plain or topped with whipped cream or ice cream.

Gerry Newton—Alex

PECAN PIE

3 eggs, beaten slightly
1 c. sugar
1 c. (scant) white corn syrup
1 t. vanilla
¼ t. salt
2 T. flour
1 T. butter, melted
1 c. pecans, chopped
1 9-inch unbaked pie shell

Mix the above ingredients and pour into the pie shell. Bake in a 400° oven for 15 minutes; then reduce the temperature to 350° for 35 to 45 minutes more.

Genny Newton—Meridian

PECAN PIE

3 eggs
¾ c. sugar
1 c. dark corn syrup
⅓ c. butter or oleo, melted
1 t. vanilla
1 c. pecans
1 9-inch unbaked pastry shell

Beat eggs; add syrup, melted butter and vanilla, and mix thoroughly. Place pecans in pie shell; pour in mixture. Bake for 40 to 50 minutes at 375°, or until a knife comes out clean when tested in center. Serves 6.

Marjorie Nicholas—Meridian

PECAN PIE

3 eggs
¾ c. sugar
1 t. vanilla
½ t. salt
½ c. Griffin's waffle syrup
¼ c. melted butter
1 c. pecans, whole or broken in pieces

Beat eggs. Add sugar and mix. Add vanilla, salt, syrup and melted butter. Mix well, and add pecans. Mix and pour into unbaked pie shell. Bake at 400° for 10 minutes; reduce heat to 350°, and bake about 35 minutes.

Mazie Parker—Pikes Peak

PECAN PIE

1 c. sugar
1 c. white corn syrup
1 c. pecans
3 eggs
2 T. flour
½ t. salt
1 t. vanilla
1 c. pecans
2 T. butter or oleo

Add flour to sugar. Add butter and cream together. Add slightly beaten eggs, salt, syrup, vanilla and pecans. Pour into unbaked pie shell. Bake about 50 minutes in slow oven (300°).

Grace [illegible]we—Arcadia

PECAN PIE

3 eggs
½ c. soft butter
1 c. pecans
½ c. sugar
2 T. flour
1 c. light syrup = 3/4 to 1 c.
1 t. vanilla
dash of salt
9-inch unbaked pie crust

Mix flour with sugar thoroughly. Beat eggs slightly. Add butter, salt and sugar mixture, syrup, nuts and vanilla. Pour into unbaked pie shell.

Preheat oven, and bake 10 minutes at 375°F; 50 minutes at 350°F.

Tommye Wright—Slaton

HOUSEHOLD HINTS

If you have an aquarium, the next time you change the water, save it and put on your house plants. It is rich in everything your plants need. It is a good fertilizer.

ABBY'S PECAN OR WALNUT PIE

1 c. white corn syrup
1 c. dark brown sugar
⅓ c. melted butter
1 t. vanilla
3 whole eggs
⅓ t. salt
1 heaping c. shelled pecans or walnuts

Mix syrup, sugar, salt, butter and vanilla. Add slightly beaten eggs. Pour into 9-inch unbaked pie shell. Sprinkle pecans or walnuts over filling. Bake in 350° oven for approximately 45 minutes. You can top it with a bit of whipped cream or ice cream.

Jeanette Worden—Ninnekah

ANNIE MAE'S PECAN PIE

1 c. white or dark Karo
⅔ c. sugar
3 eggs
3 T. melted margarine
3 T. milk
2 t. vanilla
2 t. flour
1 c. pecans

Pour 1 c. pecans into 9-inch unbaked pastry shell. Mix together all ingredients, and pour into crust. Bake at 350° for 45 minutes to 1 hour.

Claire Powell—Extension Home Economist

EASY PECAN PIE

¼ c. butter
½ c. sugar
1 c. dark Karo
¼ t. salt
3 eggs
1 c. pecan halves
1 9-inch unbaked pie shell

Cream butter to soften. Add sugar gradually and cream until fluffy. Add Karo and salt; beat well. Add eggs, one at a time, beating well after each. Add pecans. Pour into crust and bake at 350° for 50 minutes, or until knife inserted comes out clean.

Janice Meeks—Arcadia

HEAVENLY PECAN PIE

3 egg whites
1 c. sugar
1 t. baking powder
1 c. finely crushed graham cracker crumbs
1 c. coarsely chopped pecans
1 t. vanilla extract

In a large bowl, using electric mixer, beat egg whites until stiff peaks form when beaters are slowly raised. Gradually add sugar to whites, beating continually at high speed. Fold in baking powder and crumbs. Add vanilla extract and pecans. Turn mixture into a greased 9-inch pie pan, spreading out to edge.

Bake in preheated 350° oven, for 25 to 30 minutes. Do not overbake.

Pie will make its own crust. May be topped with whipped cream, if desired.

Makes 8 servings.

Jetta Doyle—Freeman

HONEY PECAN PIES

8 eggs
⅔ c. light brown sugar, firmly packed
1 c. honey
1 c. dark corn syrup
6 T. butter or margarine, melted
¾ t. salt
2 t. vanilla
1 lb. (4 c.) pecan halves, coarsely chopped
3 8-inch unbaked pie shells

Preheat oven to hot (400°).

Beat eggs, in large bowl with electric mixer, until very light. Beat in sugar until very fluffy. Beat in the following, one at a time, until well blended: honey, corn syrup, butter, salt and vanilla.

Sprinkle ⅓ of the pecans in each pie shell. Pour ⅓ of the filling into each. Press pecans into filling.

Bake in preheated hot oven (400°) for 5 minutes. Lower oven temperature to moderate (350°). Bake 25 to 30 minutes, or until filling is almost set and top is browned. If using 2 oven racks, exchange position of pies halfway through baking. Cool to room temperature on wire racks.

NOTE: If preparing finished pies 1 or 2 days ahead, store in refrigerator.

UNBAKED PIE SHELLS

Combine 3¾ c. all-purpose flour and 1¼ t. salt in large bowl. Cut in 1⅓ c. chilled vegetable shortening with pastry blender, until particles are the size of rice grains. Sprinkle about ½ c. ice water, a little at a time, over mixture, tossing with fork to make moist, crumbly dough. Form into ball; divide into thirds. Roll out each third on a lightly floured surface, into 10-inch circles. Fit each loosely into an 8¼-inch aluminum foil pie plate; flute edge.

Be sure to use disposable aluminum foil pie plates.

Makes three 8-inch pies.

Doris M. Schlecht—Ninnekah

KENTUCKY DERBY PIE

1 unbaked pie shell
~~½ c. butter, softened~~
½ c. butter
½ c. brown sugar
1 t. vanilla
½ c. flour
2 eggs, beaten
½ c. chocolate chips
1 c. pecan pieces

Melt butter; cool. Add remaining ingredients in order given. Pour in pie shell. Bake at 350° for 30 minutes, or until set.

Margery Burchfield—Blue Bonnet

LUCILLE'S PECAN PIE

3 eggs, beaten slightly
1 T. flour
1 c. sugar
1 c. white syrup
1 T. butter
1 t. vanilla
¼ t. salt
1 c. pecans
1 unbaked pie crust

Mix all ingredients together. Pour in unbaked pie shell. Bake 45 minutes to 1 hour in a 375° oven.

Jeanette Worden—Ninnekah

MIMMIE'S OLD TIME PECAN PIE

1 c. brown sugar
2½ c. white sugar
3 c. milk, or light cream
¼ stick butter
7 rounded T. flour
8 egg yolks

Cook until thick.

Pour 1 c. pecans into baked pie shells. This will make 4 small 8-inch thin pies. (My aunt made these when I was a kid - the best I remember. She served these with whipped cream on top.)

Jeanette Worden—Ninnekah

TEXAS PECAN PIE

2 9-inch baked pie shells
1 qt. sweet milk
6 eggs, separated
1¾ c. sugar
6 T. cornstarch
¼ lb. butter
2 squares Baker's chocolate
2 t. vanilla
1 c. chopped pecans
1 pt. whipping cream
½ c. sugar

In top of double boiler, heat milk to almost boiling point. Add the combined sugar and cornstarch to milk. When mixture begins to thicken, add well beaten egg yolks. When thick enough for pie, add butter and vanilla. Pour half the mixture into the 2 pie shells.

To remaining mixture, add the chocolate and mix well. When the cream mixture is well set in shells, cover with the chocolate mixture. Top with whipped cream and pecans.

Grace Campbell—Ninnekah

PINEAPPLE PIE

4 eggs
2 c. sugar
1 stick oleo
1 15 oz. can pienapple
1½ T. flour
1½ T. cornmeal
1 c. coconut

Mix in order given, and pour into 2 unbaked pie shells. Bake at 350° until done. Makes 2 pies. Serves 8.

Vera Collins—Ninnekah

HOT PINEAPPLE PIE

½ c. corn oil
¼ c. sweet milk
1½ c. sifted flour
¼ t. salt

Mix well and press in a 9-inch pie plate.

1½ c. sugar
4 T. flour
1 stick oleo, at room temperature
2 eggs, slightly beaten
1 small can crushed pineapple

Mix well and pour into pie crust. Bake 45 minutes in a 325°-350° oven.

Allen Heatley—Springcreek

PINEAPPLE-COCONUT PIE

1 small can pineapple
2 c. sugar
1½ t. flour
1½ t. cornmeal
4 eggs
1 c. coconut
1 stick butter
2 9-inch unbaked pie shells

Pour ingredients in the pie shells, and bake in 350° oven till golden brown.

Beaulah Pope—Ninnekah

PINEAPPLE GRAHAM CRACKER PUDDING

5⅓ T. butter
1 c. sugar
2 eggs, separated and beaten
1 t. vanilla
½ c. pecans
1 small can pineapple, crushed
½ lb. graham crackers, crushed

Cream the butter, sugar and vanilla. Add the beaten egg yolks and pineapple and fold in the beaten egg whites. In a 9 x 9-inch pan, spread ½ of the crumbs, ½ of the mixture, and all of the nuts; then the remainder of the mixture and the remainder of the crumbs. Let stand in the refrigerator overnight. Serve with topping (about 1 T. whipped cream). This will make about 9 servings.

Hermina Novotny—Rural Neighbors

PUMPKIN PIE

2 eggs, slightly beaten
1½ c. solid packed pumpkin
¾ c. sugar
½ t. salt
1 t. cinnamon
½ t. ginger
¼ t. cloves
1⅔ c. evaporated milk, or light cream
1 9-inch unbaked pie shell

Mix the above ingredients in order given. Pour into pie shell. Bake in a preheated 425° oven for 15 minutes. Reduce the temperature to 350° and continue baking for 45 minutes, or until knife inserted into center of pie comes out clean. Cool. Garnish with whipped cream if desired.

Grace Rose—Arcadia
Helen Snedeker—Friend

COLONIAL PUMPKIN PIE

1½ c. cooked pumpkin
1 c. brown sugar, packed
½ t. salt
1 t. cinnamon
1 t. ginger
⅛ t. allspice
2 T. molasses
3 eggs
1 c. thick cream

Beat egg slightly. Add rest of ingredients. Mix well. Pour into unbaked pie shell. Bake at 425° about 10 minutes. Reduce heat to 350°, and bake until knife inserted comes out clean - about 40 minutes.

Mazie Parker—Pikes Peak

FROSTY PUMPKIN PIE

1 pkg. Jello vanilla instant pudding
1 can pumpkin
½ t. nutmeg
½ t. ginger
½ t. cinnamon
1 c. Cool Whip

Mix together; then gently fold in 1 c. Cool Whip. Then pour into a cooled pie shell. Top with nuts and Cool Whip.

Beaulah Pope—Ninnekah

IMPOSSIBLE PUMPKIN PIE

¾ c. sugar
½ c. Bisquick
2 T. butter or margarine
1 13 oz. can evaporated milk
2 eggs
1 16 oz. can pumpkin
1 t. nutmeg
1 t. vanilla
1 t. cinnamon

Preheat oven to 350°. Grease pie plate. Beat together all ingredients until smooth (1 minute in blender). Pour into pan and bake 50-55 minutes. Test - when a knife inserted in the center comes out clean.

Muryl Ross—Friend

IMPOSSIBLE PUMPKIN PIE

¾ c. sugar
½ c. Bisquick
2 T. oleo
1 13 oz. can evaporated milk, or ⅔ c. Half and Half
2 eggs
1 16 oz. can pumpkin
2½ t. pumpkin spice, or 1 t. cinnamon, 1 t. ginger and ¼ t. cloves
2 t. vanilla

Grease a 9 or 10-inch pie plate.

Beat ingredients till smooth. Pour into plate. Bake at 350° for 40 to 50 minutes. Makes 6 servings.

Marcella Murphy—Happy Home

OLD-FASHIONED PUMPKIN PIE

1 c. brown sugar
½ t. ginger
½ t. cinnamon
¼ t. cloves
½ t. nutmeg
¼ t. allspice
dash salt
1 t. lemon juice
3 eggs
3 c. milk
2 c. strained pumpkin

Beat eggs until thick and pale lemon color; add spices and sugar, and stir in

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the milk and pumpkin. Turn into chilled, unbaked pie crust which has been brushed with egg white. Place in hot oven for 10 minutes; then reduce heat to 350° for 35 minutes. This recipe will make two medium pies or one deep dish pie.

Pamela Williams—Ninnekah

QUICK PUMPKIN PIE

4 eggs
½ c. margarine
2 c. milk
½ c. flour
1 c. sugar
1 c. coconut
2 t. vanilla
2 c. cooked mashed pumpkin
1½ t. cinnamon
¼ t. ginger
¾ t. nutmeg

Mix all ingredients thoroughly in a mixer or blender. Pour into two 9-inch pie plates. Bake at 350° for 50 to 60 minutes, or until knife inserted in center comes out clean. The flour will settle to form crust. The coconut forms a topping. The center is an egg custard-pumpkin filling. These two pies will serve 12.

Marjorie Nicholas—Meridian

NO CRUST THANKSGIVING PIE

2 c. milk
1½ c. pumpkin
¾ c. sugar
⅔ c. biscuit mix
2 eggs
½ t. salt
1½ t. pumpkin pie spices
2 T. butter or margarine

Put all ingredients in a blender and blend at medium speed for 3 minutes. Pour into a well greased 10" pie pan. Let set for 10 minutes, then bake in a preheated 350° oven for 45 minutes. Cool before cutting.

Pauline McCarty—Meridian

RAISIN PIE

3 eggs
1 c. sugar
2 T. melted margarine
2 T. lemon juice
½ t. cinnamon
½ t. nutmeg
¼ t. salt

Beat; then add:

1 c. raisins
½ c. nuts

Pour into unbaked pie shell. Bake 30 to 35 minutes at 375°F.

Ila Cooper—Slaton

RAISIN PIE

2 c. seeded raisins
2 c. boiling water
2 t. grated lemon rind
½ c. sugar
2 T. flour
3 T. lemon juice

Cook raisins in water until tender in covered pan. Stir in mixture of flour and sugar. Cook over low heat, stirring constantly until boiling. Boil 1 minute. Remove from heat and stir lemon peel and juice in. Pour in 9-inch pastry lined pan. Cover with top crust. Brush top with bacon grease or sugar and milk mixture. Bake at 425° (in hot oven) until nicely browned. Bake 30 to 40 minutes. Serve slightly warm. This can be used for cobblers, too.

Nancy Johnson—Ninnekah

RAISIN PUDDING PIE

1 c. seedless raisins
1 pkg. jello vanilla instant pudding and pie filling
2 c. milk
1 c. whipped topping
1 t. lemon juice
⅛ t. cinnamon
1 9-inch baked pie shell

Pour boiling water over raisins to cover. Let stand 5 minutes. Drain well. Prepare pie filling mix, using 2 c. milk. Chill thoroughly. Fold in whipped topping, lemon juice, cinnamon and raisins. Spoon into pie shell. Chill 3 hours.

Lucille White—Ninnekah

SOUR CREAM RAISIN PIE

1 unbaked pie shell
1 c. sugar
2 egg yolks
¼ t. salt
1 T. flour
1 c. sour cream
½ c. raisins
1 t. lemon juice, or vanilla

Mix all ingredients. Pour into unbaked pie shell, and bake at 350° to 400° for 20 minutes. A knife inserted in middle should come out clean, and pie should be lightly browned on top.

Anna Mae Milliken—Happy Home

CLEANING THE REFRIGERATOR

Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.

RHUBARB BUTTERCRUNCH

3 c. diced rhubarb
1 c. sugar
3 T. flour
1 c. brown sugar
1 c. uncooked oats
1 c. flour
½ c. butter

Combine the first 3 ingredients and place in a greased 8-inch square baking pan. Cut the butter into the oats, flour and sugar, and sprinkle over the rhubarb mixture. Bake 40 minutes at 375°. Serve warm with whipped cream.

Edna Bounds—Rural Neighbors

SHERRY CHIFFON PIE

1 envelope plain gelatin
2 T. cold water
3 egg yolks
4½ T. sugar
½ c. undiluted evaporated milk
¼ c. water
pinch of salt
3 T. pale dry sherry
4½ T. sugar
1 crumb crust for 9-inch pie

Topping:

1 c. whipped cream
6-8 T. sliced, toasted almonds

Soak gelatin in 2 T. cold water. Beat egg yolks, ½ T. sugar, milk, water and salt. Cook in double boiler until mixture coats spoon; add gelatin and dissolve well. Chill slightly; add sherry. When custard begins to gel, fold in egg whites (beaten with 4½ T. sugar) until stiff. Fill crust, and chill until firm. Serve with whipped cream. Sprinkle with toasted almonds.

Carolyn Whitener—Ninnekah

SHOO-FLY PIE

1½ c. all-purpose flour
½ c. packed brown sugar
6 T. butter or margarine
½ c. light molasses
½ c. hot water
½ t. baking soda
1 9-inch unbaked pastry shell

Thoroughly stir together the flour and brown sugar. Cut in butter till mixture is crumbly. Combine molasses, hot water and baking soda. Pour ⅓ of the molasses mixture into bottom of unbaked pastry shell; sprinkle with ⅓ of the flour mixture. Repeat layers, ending with flour mixture. Bake at 375° for 30 to 35 minutes. Cool thoroughly before serving.

Judith A. McAdams—Ninnekah

OLD SOUTHERN SORGHUM NUT PIE

2 T. butter
1½ c. sorghum
½ t. salt
¼ c. black walnut kernels
2 T. flour
2 T. vinegar
3 eggs
1 cooked pie crust

Cream butter and flour; add sorghum, vinegar and salt. Cook over double boiler until thick - about 13 minutes. Add beaten eggs. Cook 3 minutes more over hot water. Add walnuts, and pour into cooked pie crust. Cook until jelly-like, in 300° oven. There is no sugar in this recipe, but it sure adds up to sweet success.

Grace Campbell—Ninnekah

STRAWBERRY PIE

1 3 oz. pkg. strawberry jello
1 can Eagle Brand milk
1 10 oz. pkg. frozen strawberries, almost thawed (plus juice)
1 10 oz. carton Cool Whip
4 drops red food coloring
2 graham cracker crusts

Mix jello and Eagle Brand milk. Add all other ingredients and mix in mixer for 5 minutes. Put into crusts. These can be frozen, if desired.

Irene Auld—Pikes Peak

STRAWBERRY PIE

1 qt. fresh strawberries
1 c. sugar
3 T. cornstarch
1 c. water
few drops red food coloring
1 c. whipped cream
1 9-inch baked pie shell

Cut up 1 c. of the berries into pieces. Mix the sugar and cornstarch in a pan. Stir in the water, slowly blending until smooth. Add the cup of berry pieces, and cook until the mixture is thick and clear. Stir in the food coloring and cool. Then add the remaining berries. Pour into the pie shell. Chill about 2 hours. Top with whipped cream.

Doris Belicek—Blue Bonnet

STRAWBERRY PIE

1 qt. strawberries, sliced
1 c. sugar
2 T. cornstarch
1 c. water
3 T. strawberry gelatin
1 9-inch baked pie shell

Mix sugar and cornstarch; add 1 c. water. Cook until thick and clear. Remove

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from heat and add gelatin. Pour into baked pie shell filled with strawberries. Toss and chill.

Claire Powell—Extension Home Economist

STRAWBERRY PIE CRUST

1⅔ c. graham cracker crumbs
¼ c. sugar
¼ c. melted butter

Blend ingredients with fork. Put in 10-inch pie pan. Set 9-inch pie pan inside and "squish" around to distribute the crumbs evenly. Remove "squishing" pan and bake crust 6 minutes at 375°.

PIE FILLING

1 box strawberry gelatin
1 c. hot water
1 pt. vanilla ice cream
1 10 oz. box frozen strawberries

Partially thaw strawberries. Thoroughly dissolve gelatin in hot water. Add ice cream and strwberries. Mix well and pour into pie crust; refrigerate. Serve with whipped cream or whipped topping.

Jessie Compton—Freeman

SWEET POTATO PIE

1½ c. mashed sweet potatoes
½ c. light brown sugar
⅓ c. dark corn syrup
¼ t. cinnamon
½ t. salt
3 eggs, beaten
¾ c. milk
¼ c. butter, melted
½ t. vanilla

Heat the oven to 425°. Put the sweet potatoes in a bowl and add the sugars, syrup, cinnamon and salt. Beat well. Add the eggs, milk, butter and vanilla. Beat well. Put in unbaked pie crust. Bake 10 minutes at 425°. Reduce oven to 350° and bake for 25 more minutes.

Doris Belicek—Blue Bonnet

SWEET POTATO PIE WITH CRUNCHY TOPPING

2 c. mashed sweet potatoes
1½ c. evaporated milk
1 c. brown sugar
¼ c. melted butter
1 t. cinnamon
¼ t. ginger
¼ t. nutmeg
1 t. salt
3 eggs, beaten
1 9-inch pastry shell

Use either precooked or canned sweet potatoes. Gradually add milk, stirring until mixture is smooth. Add the remaining ingredients. Pour into uncooked pastry shell. Bake at 425° for 30 to 40 minutes, or until filling has set.

CRUNCHY TOPPING

1 T. butter
2 T. brown sugar
3 T. coconut, chopped
¼ c. nuts, chopped

Combine ingredients in order given. Sprinkle mixture over the top of baked pie. Place under broiler flame 5 to 6 minutes to melt and lightly brown the topping.

Pamela Williams—Ninnekah

TEXAS PIE

3 whole eggs, beaten
1½ c. sugar
2 T. flour
1 stick oleo
1 small #1½ can crushed pineapple
lemon juice to taste
1 c. flaked coconut
1 t. vanilla
1 c. nuts

Mix together the above ingredients. Pour into unbaked 9-inch pie shell. Bake for 5 minutes at 425°; reduce heat to 325° and cook about 1 hour.

Jetta Doyle—Freeman

THREE-FRUIT PIE

2 c. crushed pineapple, drained
2 c. red, sour, pitted cherries, drained
2 bananas, sliced
1 c. pecans, chopped
1¼ c. sugar
½ c. orange gelatin
2 T. flour

Combine flour and sugar; stir in juices. Cook in medium saucepan over medium heat until it boils. Add gelatin and dissolve. Add fruit and nuts, and mix well. Cool and pour into 2 baked 9-inch pie shells. Chill; serve with whipped cream. Makes 2 pies.

PASTRY

2 c. all-purpose flour
⅔ c. shortening
¾ t. salt
5-6 T. ice water

Sift flour and salt together. Cut in shortening with pastry blender. Sprinkle water onto mixture, stirring with fork after each T. of water added. Form into ball with hands, handling as little as possible. Cut in two and make two balls. Roll out on lightly floured surface andplace in two 9-inch pie pans. Flute edges, using thumb and forefinger. Prick with fork. Bake 12-15 minutes at 400°F, or until golden brown. Let cool at room temperature.

Nona Sue Sheerer—Rural Neighbors

BASIC VANILLA CREAM PIE

1 10-inch cooked pie crust
1½ c. sugar
⅓ c. flour
2 egg yolks
2 t vanilla
dash salt
½ c. cold milk
1½ c. scalded milk

Mix together with the cool milk, and add to the scalded milk. Cook and stir until thick. Put into a 10-inch cooked pie crust.

For coconut pie, fold in 1 c. coconut. Top with meringue and sprinkle with coconut. Bake till golden brown.

This recipe can be used for banana and pineapple cream pies.

Jessie Bennett—Ninnekah

PIE CRUST

1¼ c. flour
½ c. shortening
½ t. salt
¼ c. cold water

Sift the flour and salt together. Cut the shortening into the flour and add the liquid. Dough should become stiff enough not to be sticky or stick to the side of the bowl.

Nina Boyd—Blue Bonnet

PIE CRUST

1¼ lbs. margarine, warmed till soft
1½ c. unsifted flour (maybe a little less)

Mix with fork till crumbly. Add ¼ c. cold water. Mix well. Makes 2 crusts.

Linda Butler—Ninnekah

PIE CRUST

5½ c. flour
1 lb. (2 c.) shortening
1 t. salt
1 egg, slightly beaten
1 T. sugar
1 c. water

Mix dry ingredients. Cut in shortening. Beat egg and add water; then add to dry ingredients. This makes 6 9-inch pie crusts. Keeps 3 weeks in refrigerator. I like to roll out and put in pie pans and freeze.

Lois Cunningham—Lucile

PIE CRUST

2½ c. flour
1 t. salt
¾ c. Crisco

Sift flour and salt together; cut in Crisco. Add just enough water to mix thoroughly into a dough. Roll dough ⅛-inch thick. Put in pie pan and bake at 400° for about 15 minutes.

Mazie Parker—Pikes Peak

PIE CRUST

1½ c. flour
1½ sticks oleo
2 T. sugar
½ c. (scant) chopped nuts

Mix and press into 10" pie plate or 8" x 15" oblong pan. Bake in 350° oven for 18 to 20 minutes, then at 325° for 5 more minutes. Watch closely. Bake only till delicately browned.

Mabel Parrish—Arcadia

PIE CRUST

2 c. flour
¾ c. shortening
½ t. salt
6 T. cold water

Blend flour and shortening. Dissolve salt in cold water and sprinkle over flour-shortening mixture. Mix well and roll out.

Makes 2 9-inch pie shells.

The secret of this tender pie crust is dissolving salt in the cold water.

Maggie Stewart—Slaton

PIE PASTRY

1½ c. all-purpose flour, sifted
½ t. salt
½ c. solid shortening
½ c. (about) cold water

Cut shortening into flour and salt. Add cold water. Roll and put in pie pan. Bake at 450° for 15 minutes.

This is for 1 single-crust 8 or 9-inch pie.

Jetta Doyle—Freeman

AUNT EMMA'S PIE CRUST

5½ c. flour
1 t. salt
1 egg, slightly beaten
1 T. sugar
1 lb. lard
1 c. water

Mix dry ingredients. Cut in lard. Beat egg with fork in cup, and fill with water. Stir into mixture, and mix well. This recipe yields 6 9-inch crusts. Bake in 375° oven.

This recipe makes a big batch of pie crust, and the lard tells it is an old-fashioned formula. Vegetable shortening can be substituted, but the lard makes a richer crust. The dough will keep in the refrigerator at least 3 weeks, or the rolled-out crusts can be frozen in the tins they will be baked in.

Myrtle Cunningham—Lucile

LUCILLE'S PIE CRUST

1 c. plus 2 T. flour
4 c. Crisco
dash of salt

Mix until mealy. Add ¼ c. water to above mixture, a small amount at a time. Do not overmix. Roll out. Makes 1 9-inch crust. Bake at 350°.

Jeanette Worden—Ninnekah

NEVER-FAIL PASTRY

2½ c. all-purpose flour
½ t. salt
⅔ c. shortening

Add enough water to make a dough, but not sticky.

Mix flour and salt; cut in shortening until well mixed. Mix in water, a small amount at a time.

Roll out on floured board. Makes two 9-inch pie crusts, or can be used for cobblers.

Nola Perkins—Washita Valley

NEVER-FAIL PIE CRUST

2 c. flour
1 c. Crisco
1 t. salt

Mix until like cornmeal; add ⅓ c. milk with 1 T. vinegar (add to flour mixture). Dough will be sticky. Roll with plenty of flour.

Margery Burchfield—Blue Bonnet

NUT PIE CRUST

½ c. unsalted walnuts, pecans, almonds or other nuts, finely chopped
1 c. whole wheat, or unbleached white, flour
5 T. butter, at room temperature
¼ t. salt

Mix the nuts, flour and salt together. Blend in the butter with your fingertips. With your fingers, press pastry into a 9-inch pie pan. Fill with any filling and bake until fruit filling bubbles or custard filling is set.

Rasie Ratley—Pikes Peak

FRIED PIES

¾ lb. margarine, warmed till soft
1½ c. unsifted flour (maybe a little less)

Mix with fork till crumbly. Add ¼ c. cold water. mix well.

Cut in circles. Put cooked, dried apricots or peaches - which are sugared to taste - on ½ of each circle of pie crust. fold over and crimp with fork. Fry both sides in deep fat.

Linda Butler—Ninnekah

FRIED PIES

5 c. flour
1 large can evaporated milk
1 t. baking powder
1 t. salt
1 c. shortening
2 eggs
1 t. sugar

Mix all ingredients well. Pinch off small amount, the size of a walnut. Roll on floured board until thin. Put 1 t. of any fruit in center. Wet edges to stick well, and fry in hot oil. pies may be frozen.

Alice Terry—Lucile

FRIED PIE CRUST

2 c. all-purpose flour
⅔ c. Crisco
¾ t. salt
1 small can evaporated milk

Sift flour and salt into a bowl. Use a fork and work Crisco into flour mixture. Slowly pour milk over flour mixture. Stir until well blended. Form into a ball; wrap in waxed paper, and store in the refrigerator. When ready to use, roll small amount on a lightly floured board. Put fruit mixture on half of the dough. Lightly moisten around the circle, and fold and press with fingers. Fry or bake.

Olean Bowen—Alex
Gerry Newton—Alex

GRACE'S FRIED PIE CRUST

2 eggs
1 qt. flour
¾ c. shortening
2 T. sugar
2 T. baking powder
1 large can Pet milk

Stir dough. Let stand overnight. Roll very thin. Makes 35. Fry in deep fat.

Grace Campbell—Ninnekah

NEVER-FAIL PIE MERINGUE

1 T. cornstarch
6 T. sugar
½ c. water
3 egg whites

Mix the sugar, cornstarch and water. Cook until thick and clear. Stir constantly and set aside. Beat the egg whites until frothy; then continue beating while adding the cooked mixture. Beat for 5 minutes. Cover cooled filling in the pie shell. Bake at 450° for 5 minutes.

Nina Boyd—Blue Bonnet

NEVER-FAIL MERINGUE

1 T. cornstarch
2 T. cold water
½ c. boiling water
3 egg whites
6 T. sugar
1 t. vanilla
1/16 t. salt

Blend cornstarch and cold water in saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar, and beat until stiff, but not dry. Turn mixer to low speed; add salt and vanilla. Gradually beat in cold cornstarch mixture. Turn mixer again to high speed and beat well. Spread meringue over cool pie filling. Bake at 350° for about 10 minutes. This meringue cuts beautifully and never gets sticky.

Jetta Doyle—Freeman

NEVER-FAIL PIE MERINGUE

1 T. cornstarch
6 T. sugar
½ c. water
3 egg whites
pinch of salt

Mix cornstarch, sugar, water and salt. Cook until thick and clear, stirring constantly. Set off the burner. Beat egg whites until frothy. Continue beating while slowly pouring cooked mixture. Cover cooled filling in pie shell with meringue, sealing edges to crust. Bake in 450°F oven for 5 to 10 minutes.

Beatrice Janssen—Alex

NEVER-FAIL MERINGUE

3 egg whites, at room temperature
¼ t. cream of tartar
3 T. sugar
⅛ t. salt

Use the mixer; put the egg whites in the bowl that has been rinsed in cold water. Add the salt and cream of tartar. Beat at high speed until the egg whites turn white and frothy. Continue beating, adding 1 T. of sugar at a time. Beat until shiny and it holds up in peaks. Cover your cream pie, making peaks. Brown in 400° oven for 12 to 15 minutes. Covers a 9-inch pie.

Marjorie Nicholas—Meridian

MERINGUE-TOPPED PIES

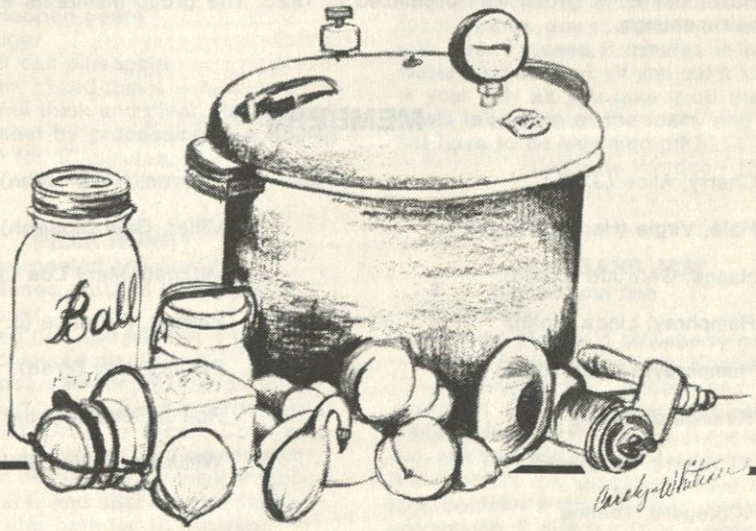
Add 1 t. cornstarch to the sugar for every egg white used in your meringue recipe. Bake the pie at 325° for about 20 minutes, until nicely browned. No more "weepy" meringue!

Sue Gilliam—Friend

A HOMEMAKER IS A PERSON WHO. . .

H *Has the knack of being any age with her children.*
O *Overworks herself, but rarely complains.*
M *Makes a house into a haven of peace.*
E *Enjoys being with her family.*
M *Manages somehow to always have enough money for the little extras.*
A *Answers all questions of children no matter how silly they seem to her.*
K *Knows exactly what makes each member of the family the happiest.*
E *Ever ready to lend a helping hand when needed.*
R *Relies on the Lord for the strength and know-how to do all the above. . . .In other words, a homemaker is a person who can turn a house into a home. . . .*

Preservation



BRIDGECREEK

Bridgecreek E. H. group was organized in 1924.

MEMBERS

Basler, Dovie (Eddie)

Bird, Mary (Don)

Caufield, Karen (Dennis)

Edge, Donna (Robert)

Gramling, Audrey (Mike)

Hunter, Cindy (Charles)

Kirkland, Sandra (Tommy)

McMains, Eleanor (James)

Martin, Maggie (George)

O'Dell, Ramona (Larry)

Paylor, Brenda (Art)

Pruett, Janie (Dennis)

Schlup, Jane (Ken)

Stubblefield, Barbara (Don)

Stucks, Ronda (Ray)

Valdez, Sherry (Randy)

Whitley, Carole (Kevin)

HAZEL DELL

Hazel Dell E. H. group was organized in 1923. The group maintains a club house for their meetings.

MEMBERS

Cherry, Alice (J. W.)

Hale, Virgie (Harold)

Hanna, Gertrude (David)

Humphrey, Linda (John)

Humphrey, Louise (Odie)

Kirkegard, Bobby

Kirkegard, Jo (David)

Kirkegard, Thelma

Meiwes, Neva (John)

Miller, Gale (Joseph)

Mitchell, Mary Lou (Jimmy)

Phillips, Florence (J. C.)

Phillips, Kay (Fred)

Rowe, Betty (Martin)

Williams, Olivia (Clifford)

Preservation

CANTALOUPE PRESERVES

2 cantaloupes
2 c. sugar

Combine and let set at room temperature. When ready to cook, add 1 or 2 slices of lemon with rind. Boil. When cooking, a foam will form; skim off. Stir frequently to preventing burning.

Fill dry, sterilized jars, and process 5 minutes in a boiling water bath. The longer they are canned, the better they taste. Makes 3 pts.

Myra Graves—Slaton

JALAPENO JELLY

2 large bell peppers (2 c.), seeded, using some of red color
¼ c. pickled jalapeno pepper, chopped
1½ c. cider vinegar
5½ c. sugar
1-2 drops green food color
1 6 oz. bottle liquid fruit pectin (Certo)

I put everything except sugar and pectin in blender, and set on chop. Put in enamel or stainless steel kettle. Bring to rolling boil that can't be stirred down. Boil 1 minute. Skim off foam; add color and pectin. Stir well. Cool 5 minutes and ladle into sterilized jars. Seal by processing in a boiling water bath for 5 minutes.

Grace Campbell—Ninnekah

PEAR HONEY

9 c. chopped pears
5 c. sugar
1 small can pineapple
1 lemon, sliced thin

Boil until thick and clear. Put in small jars, and seal by processing in a boiling water bath for 10 minutes.

Olean Bowen—Alex

PEAR HONEY

9 pears, peeled and cored
1 c. canned crushed pineapple
5 c. sugar
grated rind and juice of 1 lime
1 T. powdered ginger

Chop pears fine or put through grinder. There should be 5 c. Put in a large kettle; add the rest. Bring to a boil. Cook over low heat 35-40 minutes, stirring constantly. Fruit should be clear, liquid thick. Pour into sterilized jars, and seal by processing in a boiling water bath for 10 minutes. Yield: 6 pts.

Margaret Smith—Meridian

GRANDMA CAMP'S PEAR HONEY

1 peck pears
1 lemon
1 large can pineapple
⅔ lb. sugar to each lb. fruit

Run pears through food grinder. Boil slowly 20 minutes; add pineapple, and cool. Pour into sterilized jars, and process 10 minutes in a boiling water bath.

Jeanette Worden—Ninnekah

PEPPER JELLY

½ c. green hot peppers, chopped
½ c. green sweet peppers, chopped
1 bottle liquid pectin
3 c. white vinegar
5 c. sugar

Chop pepper mix and set aside. Cook pectin, vinegar and sugar; follow jelly recipe on bottle. When cooked and beginning to thicken, pour in peppers. Let cool, stirring occasionally so peppers will mix thoroughly in jelly. Pour in jars and seal by processing 5 minutes in a boiling water bath.

POMEGRANATE JELLY

4½ c. juice
7½ c. sugar

Stir sugar and juice together. Bring to a boil, and boil 1 minute. Add 1 bottle of Certo; bring to full rolling boil and boil 1½ minutes. Take off burner and let set until foam settles down; skim it off and pour into jars. Process 5 minutes in a boiling water bath to seal. (If you put a t. of oleo in your jelly as you take it off the stove, it will take care of the foam, and it does not have to be skimmed off.)

Jeanette Worden—Ninnekah

RHUBARB JAM

5 c. rhubarb, cut fine
3 c. sugar
1 3 oz. pkg. wild strawberry gelatin
1 small pkg. strawberry Kool-Aid

Put sugar over rhubarb and let set overnight. Cook over low heat until soft. Remove from heat; add gelatin and Kool-Aid. Mix well until all the gelatin and Kool-Aid powders are dissolved. Pour into pt. jars that have been sterilized, and seal by processing 5 minutes in a boiling water bath. Makes about 8 pts.

Ila Cooper—Slaton

SAND PLUM BUTTER

Wash the sand plums well, and drain. Add enough water to almost cover the top of the plums, but not enough to float the fruit.

Cook over low heat until the skins burst. Force the plum pulp through a colander. Use 1 c. pulp to 1 c. of sugar. Mix in a kettle and cook over a low heat, stirring often until thick. Pour into sterile containers and seal by processing in a boiling water bath for 10 minutes.

Neva Meiwes—Hazel Dell
Margaret Stewart—Happy Home

FREEZER STRAWBERRY JAM

- 2 c. prepared fruit, or about 1 qt. fully ripe strawberries
- ½ c. sunflower seeds, toasted
- 4 c. (1¾ lbs.) sugar
- ¾ c. water
- 1 1¾ oz. box powdered fruit pectin

First prepare the fruit. Stem and thoroughly crush, one layer at a time, about 1 qt. strawberries. Measure 2 c. into large bowl or pan. Add sunflower seeds.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.)

Ladle quickly into scalded containers. Cover at once with tight lids. Let stand at room temperature 24 hours, then store in freezer. Makes about 4¾ c. or 6 (8 fl. oz.) containers.

Gerry Newton—Alex

TOMATO JAM

- 2 medium-size lemons
- 4 lbs. firm, ripe fleshy tomatoes, such as plum tomatoes
- 1 T. minced, fresh ginger
- ½ t. salt
- 5 c. sugar
- 1 T. ground coriander

Finely grate lemons to measure 2 t. rind. Juice lemons to measure 5 to 6 T. juice. Set aside.

Dip tomatoes, a few at a time, into boiling water for 10 seconds. Peel; core, and halve crosswise. Squeeze seeds into sieve set over bowl to catch juice; discard seeds. Coarsely chop tomatoes.

Combine tomatoes, tomato juice, ginger, salt, lemon juice and rind in large pot or kettle. Bring to boil, stirring occasionally. Lower heat; simmer uncovered, stirring occasionally, until tomatoes are soft and mixture is slightly thickened. Stir in sugar. Raise heat to medium-high; boil, stirring often, until small amount of jam placed on chilled saucer congeals quickly and does not run when saucer is tilted, or candy thermometer registers 219°. Stir in coriander. Remove from heat.

Immediately ladle into clean hot ½-pt. canning jars, leaving ¼-inch headspace. Wipe jar rims and threads clean. Cover jars with hot lids; screw on bands firmly. Process jars in boiling water bath 10 minutes. (Water should cover jars by 1 to 2 inches.) Remove jars from boiling water; cool on wire racks; tighten bands. Label and store in cool, dark place.

Makes 4 to 5 ½-pt. jars.

Doris M. Schlecht—Ninnekah

AUNT VERA'S ZUCCHINI FREEZER JAM

- 6 c. zucchini
- 6 c. sugar
- ½ c. lemon juice
- 1 c. crushed pineapple
- 2 3 oz. pkgs. apricot jello

Peel and grate zucchini. Boil on low heat 15 minutes, stirring often. Reduce heat and add sugar. Boil 6 minutes. Add lemon juice and crushed pineapple. Boil 6 minutes. Reduce heat and add apricot jello. Stir well and pour into jars. Freeze when cool.

Jeanette Worden—Ninnekah

PEAR MINCEMEAT

- 14 c. pears, ground coarsely
- 1 orange
- 1 lb. raisins
- 1 can crushed pineapple
- 1 lb. whole white raisins
- 1 T. cinnamon
- 1 t. nutmeg
- 1 t. allspice
- 1 t. salt
- 1 t. cloves
- 1 c. vinegar
- 2 c. sugar (If you like, use 1 c. brown sugar and 1 c. white sugar)

Cook slowly until thick and well done. Then add ½ lb. margarine, and cook just long enough to melt and blend it. Seal by processing 25 minutes in a boiling water bath. I dice a raw apple into the mixture when I'm baking the pies.

Olean Bowen—Alex

OLD-TIME PEAR MINCEMEAT

7 lbs. ripe pears
1 lemon
2 1 lb. pkgs. raisins
6¾ c. sugar
½ c. apple cider vinegar
1 T. cloves
1 T. cinnamon
1 T. nutmeg
1 T. allspice
1 T. ginger

Peel, core and quarter pears. Cut lemon in quarters and remove the seeds. Put pears, raisins and lemons through a food chopper. Combine remaining ingredients in a large kettle. Add chopped fruit mixture. Mix well. Bring to a boil and cook at medium heat for 40 minutes. Stir mixture occasionally. Have pt. jars sterilized and hot. Spoon cooked mixture into jars, and seal by processing in a boiling water bath 25 minutes. Makes 9 pts. Two pts. fill a pie shell.

Lucille White—Ninnekah

PORK MINCEMEAT

1 hog head, cooked
2 lbs. raisins
2 lbs. dried apricots
1 lb. dried apples
1 qt. white syrup
1 pt. vinegar
1 lb. butter
3 lemons, peeled
5 c. sugar
1 t. nutmeg
1 t. cinnamon

Grind meat, raisins, apricots, apples and lemons. Put in large pan; add sugar, syrup, vinegar, spices and butter. Also, add enough juice from cooked meat to make it thin enough to mix well. Heat to boiling point. Pour into sterilized jars, and seal by processing at 10 lbs. pressure for 25 minutes, in pt. or qt. jars.

Mazie Parker—Pikes Peak

BREAD AND BUTTER PICKLES

4 qts. cucumbers
6 medium, white onions
2 green peppers
½ c. salt

Wash cucumbers and slice. Slice onions and peppers; add salt. Add several trays of ice cubes, and stir. Let stand 3 hours. Wash and drain well.

Make syrup of:
3 c. vinegar
5 c. sugar
½ t. ground cloves
1½ t. turmeric
1½ t. celery seed

Bring to boil; add cucumbers and heat just to boiling. Put in jars and seal. Process 5 minutes in a boiling water bath. Makes 8 pts.

Irene Auld—Pikes Peak

BREAD AND BUTTER SLICES

4 qts. unpared, medium cucumbers, sliced
6 medium, white onions, sliced (6 c.)
2 green peppers, sliced (1⅔ c.)
3 garlic cloves
⅓ c. pickling salt
cracked ice, or ice cubes
5 c. sugar
3 c. cider vinegar
2 T. mustard seed
1½ t. celery seed
1½ t. ground turmeric

Combine cucumbers, onions, peppers and whole garlic cloves. Add salt; cover with ice. Mix thoroughly. Let stand 3 hours; drain well. Remove garlic. Combine remaining ingredients; pour over cucumber mixture. Bring to boiling. Fill hot pt.-jars with vegetables and liquid, leaving ½-inch headspace. Adjust lids. Process in boiling water 5 minutes (start counting time when water returns to boiling). Makes 8 pts. (Spear garlic cloves with wooden picks for removal.)

Judy Fitch—Ninnekah

BREAD AND BUTTER PICKLES

24 medium cucumbers, sliced
8 onions, chopped
2 bell peppers, chopped
½ c. salt
5 c. sugar
5 c. vinegar
1 t. turmeric
½ t. ground cloves
2 T. mustard seed

Place cucumbers, onions and bell peppers in a large crock or bowl. Cover with salt and let stand 3 hours. Drain juice.

Mix together sugar, vinegar, turmeric, cloves and mustard seed. Bring to almost boiling. Pack and seal in jars. Process in a boiling water bath for 5 minutes.

Sue Gilliam—Friend

BREAD AND BUTTER PICKLES

25 to 30 cucumbers
8 large white onions
2 large sweet peppers
½ c. salt
5 c. cider vinegar
5 c. sugar
2 T. mustard seed
1 t. turmeric
½ t. cloves

Wash cucumbers and slice as thin as possible. Chop onions and peppers, and combine with cucumbers. Add salt. Let stand 3 hours, and drain. Combine vinegar, sugar and spices in a large kettle. Bring to a boil. Add drained cucumbers. Heat thoroughly, but do not boil. Pack while hot in jars, and seal. Process for 5 minutes in a boiling water bath.

Fannie Owens—Pikes Peak

BREAD AND BUTTER PICKLES

4 qts. cucumbers
6 medium onions
3 cloves garlic
⅓ c. salt
5 c. sugar
1½ t. turmeric
½ t. celery salt
2 T. mustard seed
3 c. cider vinegar
6 medium green peppers

Slice cucumbers, onions, green peppers and garlic, and add salt. Cover with cracked ice. Mix thoroughly and let stand 3 hours. Drain and combine the rest of the ingredients. Heat to a boil. Seal in hot sterilized jars. Process for 5 minutes in a boiling water bath. Makes 8 pts.

Irma Ragsdale—Friendly Mound

MRS. NULL'S BREAD AND BUTTER PICKLES

1 gal. (7 lbs.) cucumbers
8 small, or 2 large, white onions
½ c. salt
5 c. sugar
5 c. apple cider vinegar
1½ t. turmeric
1½ t. whole mixed spices, or pickling spice to taste)

Slice cucumbers and onions. Add salt. Cover with a layer of ice. Let stand 3 hours; then drain. Heat vinegar and sugar. Pour in cucumbers and onions. Add spices and slowly bring to a boil. Pack in sterile jars and seal. Process 5 minutes in a boiling water bath.

Jeanette Worden—Ninnekah

YUM YUM CUCUMBER PICKLES

1 gal. medium-size cucumbers, sliced
5 medium-size onions

Soak in salt water for 2 hours (½ c. salt to 1 gal. of water). Drain off salt water and pour the following hot mixture over them:

4 c. sugar
3 c. vinegar
1 t. turmuric
2 t. celery seed
2 t. mustard seed
1 small jar pimiento

Put entire mixture and cucumbers back on low flame, until all are hot enough to change color. Put into hot jars, and add a small piece of alum, size of a pea, on top of each jar. Fill one jar at a time and seal while hot. Process 5 minutes in a boiling water bath. Makes bout 8 or 9 pts.

Cora Scruggs—Slaton
Maggie Stewart—Slaton

CUCUMBER CINNAMON RINGS

2 gal. large cucumber rings
2 c. lime
8½ qts. water
1 c. vinegar
1 small bottle red food coloring
1 T. alum

Use large cucumbers that have begun to turn yellow. Peel and slice ½-inch thick and remove seeds. Dissolve lime in water. Put cucumber rings in lime in water and let stand 24 hours. Drain cover with cold water and soak 3 hours. Drain. Add vinegar, food coloring and alum; finish covering with water. Heat and simmer 2 hours; then drain. Make a syrup as follows.

SYRUP

10 c. sugar
1 pkg. red candy red hots
2 c. vinegar
8 sticks cinnamon
2 c. water

Mix all ingredients and bring to a boil. Pour over cucumber rings. Close tightly and let stand overnight. For three consecutive mornings, drain syrup into a pan; heat and pour back over the rings. The last morning, heat rings and syrup, and bring to a boil. Pack into jars and seal by processing 5 minutes in a boiling water bath. Makes 10 pts.

Iris Dunn—Ninnekah
Jeanette Worden—Ninnekah

RED CINNAMON CUCUMBER PICKLES

Peel, slice and seed enough large cucumbers to make 2 gal. Slice into rings, and place in a crock.

8 qts. water
2 c. lime

Mix, and pour over cucumber rings. Soak 24 hours. Rinse and drain several times in cold water.

1 c. vinegar
1 T. alum

Mix. Add enough water to cover rings. Simmer 2 hours. Do not boil.

Make a syrup of:

2 c. vinegar
10 c. sugar
2 c. water
6 oz. red hot candies
4 sticks cinnamon, broken
2 t. salt

Pour over pickles and let stand overnight. Drain syrup off, and heat. Pour over pickles 3 mornings. On the fourth morning, heat and can. Process 5 minutes in a boiling water bath.

Icy Tabler—Slaton

LEOTA'S RED HOT PICKLES

Use large cucumbers. Peel and slice ¼" thick. Cut away seeds. Cover with lime water for 24 hours (1 c. lime to 1 gal. water). Drain; wash several times with cold water; then cover with cold water and soak for 3 hours. Drain. Make a solution of 1 c. vinegar, 1 small bottle of red food coloring and enough water to cover. Boil in solution 1½ to 2 hours. Drain and throw away solution.

Make a syrup with:

2 c. vinegar
2 c. water
10 c. sugar
1 t. cinnamon
1 11 oz. pkg. red hots

Bring to boil and pour back on cucumbers for 3 mornings. Heat and can on the 4th day. Process 5 minutes in a boiling water bath. I use white vinegar.

Lois Cunningham—Lucile

DILL PICKLES

1 c. pickling salt
4 c. vinegar
3 qts. water

Bring to a boil.

2 dill heads
1 small hot pepper
1 garlic clove
1 grape leaf

Pack cucumbers in jar—put dill and grape leaf in bottom; dill, garlic and pepper on top.

Pour boiling solution over cucumbers. Adjust lids firmly tight. Hot water bath for 15 minutes.

Judy Fitch—Ninnekah

DILL PICKLES

¼ t. powdered alum to 1 qt.
1-2 garlic cloves per qt.
2 heads fresh dill seed
1 t. dill per qt.
1 small or medium size hot pepper (if hot is desired)
1 qt. vinegar
3 qts. water
1 c. pickling salt

Boil together the vinegar, water and salt; then add the other ingredients. Pour hot solution over the cucumbers in the jars. This will make 4 qts. of solution. Process in a boiling water bath for 15 minutes.

Irma Ragsdale—Friendly Mound

REFRIGERATOR DILLS

20 to 22 firm, fresh cucumbers, 3½" long
3 T. white vinegar
3 cloves garlic, peeled
2 t. mixed pickling spices
1 t. mustard seed
3 bay leaves
¼ c. pickling salt
3 pts. water

Wash and drain the cucumbers, and pack lengthwise in three hot, sterilized qt.-jars. Add ⅓ of the garlic spices, mustard seed, bay leaves and the dill to each jar. Make a brine of salt and water; heat to a boil and pour over the cucumbers to within ½-inch of the top. Seal immediately and store in the refrigerator for one week, and use within the next week or two. Makes 3 qts.

Ida McCully—Pikes Peak

SPATTERING AND STICKING FOODS

Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan. Boil vinegar in a brand-new frying pan to keep things from sticking to it. Spattering can be prevented by sprinkling a little salt into the pan.

FREEZER PICKLES

2 qts. cucumbers, thinly sliced
1 large onion, thinly sliced
2 T. pickling salt
⅔ c. cooking oil
⅔ c. vinegar (5% acidity)
⅔ c. sugar
1 t. dill

Mix cucumbers, onion and salt in a large bowl. Let stand 2 hours. Drain well. Pack in freezer containers, leaving 1 inch headspace. Mix together the oil, vinegar, sugar and dill. Pour into each container to cover ingredients. Seal and freeze or refrigerate.

Gerry Newton—Alex

LIME PICKLES

7 lbs. cucumbers (small or medium)
2 gal. water
2 c. lime, slacked
2 qts. vinegar
9 c. sugar
1 T. salt (not iodized)
1 T. celery seed
1 t. whole cloves
1 t. pickling spice

Slice cucumbers in ¼ slices. Combine water and lime; add cucumbers and soak 24 hours in refrigerator. Stir frequently. Drain cucumbers and rinse in cold water several times. then cover with cold water and soak 3 hours. Combine vinegar, sugar, salt and spices. Bring to a boil. Drain cucumbers; cover with hot vinegar mixture, and let set in refrigerator overnight. Boil slowly 40 minutes, being sure cucumbers are covered with syrup throughout cooking. Add water if syrup cooks down. Pack in hot jars. Cover with syrup; put lids on tight. Process 5 minutes in hot water bath.

Judy Fitch—Ninnekah

LORETTA'S OLD SOUTH CUCUMBER LIME PICKLES

7 lbs. cucumbers, sliced crosswise

Mix 2 c. pickling spice to 2 gal. water. Soak cucumbers for 24 hours, stirring occasionally, in lime water. Soak in crockery or enamelware. Do not use aluminumware. Remove from lime water and rinse in 3 cool waters. Soak 3 more hours in ice and water. remove carefully to drain.

SYRUP

2 qts. vinegar
8 c. sugar
1 T. salt
few drops green food coloring, if desired

Stir until dissolved. Pour over cucumbers. Let set 5 or 6 hours. Add pickling spice to taste. Use whole cloves or allspice. Boil mixture for 35 minutes. Fill sterilized jars with cucumbers, and pour syrup over cucumbers, leaving ⅛-inch headspace. Then seal jars. Process 5 minutes in a boiling water bath. If syrup does not cover cucumbers while boiling, mix partial recipe of syrup and add.

Jeanette Worden—Ninnekah

SWEET PICKLE STICKS

Use medium sized, fresh, firm cucumbers. Wash and cut lengthwise into sticks. Cover with boiling water and let stand 4 to 5 hours. Drain; pack firmly into clean, sterilized jars.

Make a solution of:

3¾ c. vinegar
3 c. sugar
3 T. salt
4½ t. celery seed
4½ t. turmeric
¾ t. mustard seed

Boil solution for 5 minutes. Pour boiling solution over cucumbers in jars. Put on bands tight. Process in boiling water bath 5 minutes. This solution fills 6 pt. jars.

If sweeter pickle is desired, add more sugar.

Olean Bowen—Alex
Judy Fitch—Ninnekah

AUNT WILLIE'S SWEET PICKLES

Choose 5 or 6-inch cucumbers. Wash and place in glass gal. jar. Pour boiling water over the cucumbers and cover.

Second day, drain the cucumbers. Cover with fresh, boiling water. Repeat on third and fourth days. On the fifth day, rinse and slice in ¼-inch slices. Mix the syrup; bring to a boil and pour over pickles.

SYRUP

1 qt. vinegar
8 c. sugar
2 t. salt
2 T. allspice, in a cheesecloth bag

On days 6, 7 and 8, pour off syrup. Bring to a boil and pour back over cucumbers. On the 9th day, let the cucumbers stand in hot syrup 30 minutes, and drain. Bring syrup to a boil. Place pickles in sterilized jars. Cover with boiling syrup, and seal. Process 5 minutes in a boiling water bath. Makes 6 pts.

Iris Dunn—Ninnekah

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Make a solution of:

- 3¾ c. vinegar
- 3 c. sugar
- 3 T. salt
- 4½ t. celery seed
- 4½ t. turmeric
- ¾ t. mustard seed

Boil solution for 5 minutes. Pour boiling solution over cucumbers in jars. Put on bands tight. Process in boiling water bath 5 minutes. This solution fills 6 pt. jars.

If sweeter pickle is desired, add more sugar.

Olean Bowen—Alex
Judy Fitch—Ninnekah

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Iris Dunn—Ninnekah

GRANDMA CAMP'S NINE DAY PICKLES

- 7 lbs. cucumbers
- 1 gal. water
- 1 pt. salt

Soak 3 days in salt water. Soak 3 days in clear water. Change water every day.

Slice and simmer 2 hours in weak vinegar water (1½ c.).

Make a hot syrup of:

- 3 lbs. sugar
- 1½ pt. vinegar
- 2 oz. allspice
- 1 oz. celery seed
- 1 oz. cinnamon

Pour over pickles; let stand 3 days. Reheat syrup. Put in jars and seal. Process 5 minutes in a boiling water bath.

Jeanette Worden—Ninnekah

IRMA'S NINE DAY SWEET PICKLES

1st day: Make a brine of 1 pt. salt to 1 gal. of boiling water. Pour over cucumbers, and let stand 4 full days.

4th day: Drain off brine. Pour clear, boiling water over cucumbers. Let stand 24 hours.

5th day: Drain. Split or chunk every cucumber.Pour boiling water with 1 T. alum to 1 gal. of water over cucumbers. Let stand 24 hours.

6th day: Drain. Make syrup of 1 pt. vinegar, 1 c. sugar, ¼ box of pickling spice and 1 stick of cinnamon (crushed). Boil syrup and pour over cucumbers. Let stand 24 hours.

7th day: Drain off syrup and measure. Add ½ c. sugar for each pt. of syrup. Boil over pickles. Let stand 24 hours.

8th & 9th days: Same as 7th day.

10th day: Do the same. Pack in jars; pour hot syrup over them, and seal. Process 5 minutes in a boiling water bath. Makes 6 pts.

These are crisp and delicious.

Tommye Wright—Slaton

SWEET BEET PICKLES

- 2 gal. beets
- 2 c. water (that beets have been boiled in)
- 1 c. sugar
- 1 c. vinegar
- 1 T. pickling spices, tied in a cloth

Boil beets until ¾ done, and peel. Cover with mixture. Combine and boil 20 minutes.

Fill sterilized jars, and seal. Process in a boiling water bath for 10 minutes. Makes 5 or 6 pts.

Ruby Brewer—Slaton

SWEET CHOW CHOW

- 1 gal. green tomatoes, ground
- 6-8 onions, ground
- 2-3 green sweet peppers, ground
- 2 red sweet peppers, ground
- ⅛ c. salt
- 6-8 c. sugar to suit taste more or less
- ½ gal. vinegar

Tie in a cloth bag:

- 2 t. cinnamon
- 2 t. cloves
- 1½ t. turmeric

Add 1 quart of water and vinegar and drop spices in have it boiling and pour over ground stuff and boil about 20-30 min.—seal in hot jars. Hot water bath for 5 minutes.

Nola Perkins—Washita Valley

PICKLED OKRA

garlic (1 clove per pt.)
hot pepper (1 pod per pt.)
okra
dill seed (1 t. per pt.)

- 1 qt. vinegar
- 1 c. water
- ½ c. salt

Place garlic and hot pepper in bottom of hot jars. Place okra in jar, and add dill seed. Bring vinegar, salt and water to a boil. Simmer for 5 minutes. Pour over okra and seeds. Process 5 minutes in a boiling water bath.

Grace Campbell—Ninnekah

PICKLED OKRA

Wash tender pods, using a little dish detergent. Rinse in clear water; then dry. Pack in clean, cold jars.

Make a brine and boil:

- 1 qt. vinegar (preferable cider)
- 2 qts. water
- 1 c. sack salt

Then add to each jar:

- ¼ t. dill seed
- ¼ t. celery seed
- 1 clove garlic
- 1 small hot pepper

Pour hot brine over okra. Seal. Process in boiling water bath for 10 minutes. This will make enough brine for 7 qts.

Pauline McCarty—Meridian

PICKLED SQUASH

8 c. squash, sliced thin
1 c. diced onion
4 bell peppers, diced
2 c. sugar
1 t. celery seed
1 t. mustard seed
2 c. vinegar

Salt onions, pepper and squash to taste. Let stand 1 hour. Drain. Combine the sugar, seeds and vinegar, and let come to a boil. Pour over the squash mixture, and bring to a rolling boil. Boil for 3 minutes. Place in hot jars; top with hot lids, and seal. Process 5 minutes in a boiling water bath.

Irene Auld—Pikes Peak

HEYDEN RELISH

1 gal. cabbage
1 gal. ripe tomatoes
1 qt. onions
6 green hot peppers

Chop or grind all vegetables fine. Mix with 1 c. pickling salt, and drain in a bag 2 hours.

SYRUP FOR RELISH

To each ½ gal. vinegar, add 1 T. each of cloves, cinnamon, ginger, celery seed, ground mustard and tumeric. Add 3 lbs. sugar. Bring to boil; simmer 5 minutes to dissolve the sugar. Add vegetables. Mix and boil 20 minutes. Seal in sterilized jars and process 10 minutes in hot water bath. Makes about 10 pts.

Virginia Hadley—Blue Bonnet

INDIAN RELISH

1 peck green tomatoes
1 qt. onions
3 green sweet peppers
3 red sweet peppers
1 c. salt

Grind tomatoes, peppers and onions fine; add salt, and let stand overnight. Then drain, and add equal parts of water and vinegar to cover. Boil 1 minute and let drain. Then add:

5 c. sugar
1 qt. vinegar
½ t. allspice
½ t. cinnamon
½ t. cloves

Boil 20 minutes. Pack in hot jars and seal. Process 5 minutes in a boiling water bath.

Mattie Leverett—Friend

PEPPER RELISH

1 doz. green sweet peppers
1 doz. red sweet peppers
2 pods hot pepper
5 large red apples, not peeled
1 pt. sugar
5 large white onions, ground
1 pt. vinegar

Cover with boiling salt water for 15 minutes. Drain; add boiling vinegar, and boil for 10 more minutes. Seal in jars. To seal, process in a boiling water bath.

Fannie Owens—Pikes Peak

JALAPANO PEPPER RELISH

3 lb. jalapano peppers
10 banana peppers
5-6 green bell peppers
4-5 red bell peppers
5-6 onions
4 T. minced garlic
4 T. lemon pepper seasoning
2 T. salt
½ c. sugar (optional)
4 T. oil
vinegar

Grind peppers and onions in blender with small amount of vinegar. (Do this as many times as necessary to get all peppers and onions ground.) Put in large pan, add garlic, lemon-pepper seasoning, salt, sugar, oil and vinegar. (How much vinegar you add depends on how juicy you want the relish.) Cook until mixture turns dark, put in hot jars to seal. Hot water bath for 5 minutes. Makes 10-12 pts.

Jeanette Worden—Ninnekah

SWEET PEPPER RELISH

18 green sweet peppers
18 red sweet peppers
8 medium onions
2 bunches celery, chopped
2 pts. vinegar
4 c. sugar
3 T. salt
1 T. mustard seed

Grind peppers and onions. Cover with boiling water; let stand 15 minutes, and drain. Add vinegar, sugar, salt, mustard seed and chopped celery. Boil 15 minutes. To seal, process in a boiling water bath 5 minutes. (Add extra hot peppers for hot relish.) Makes 8 or 9 pts.

Icy Tabler—Slaton

PICCALILLI

1 peck green tomatoes
8 medium-sized onions
4 green sweet peppers
1 c. salt
1 c. sugar
2 t. allspice
2 t. cinnamon
2 t. cloves
2 t. white mustard seed
vinegar

Slice the green tomatoes thin, as well as the onions and the peppers. Put them in layers and sprinkle with the salt. Let the mixture set overnight. In the morning, press through a sieve. Put into a large kettle and cover with the vinegar. Add the sugar, and all the spices tied together in a muslin bag. Cook until all the vegetables are soft. Remove the spice bag, and place in hot sterilized jars. process 5 minutes in a boiling water bath.

Ida McCully—Pikes Peak

GREEN TOMATO RELISH

1 peck green tomatoes
1 large head cabbage
4 lbs. onions
12 sweet peppers
4 hot peppers
8 c. vinegar
6 c. sugar
2 t. turmeric
1 3 oz. pkg. celery salt
salt and pepper to taste

Grind all together. Cook till it boils and changes color to bright green. Put in jars. Makes 8 qts. To seal, process jars in a boiling water bath for 10 minutes.

Lois Cunningham—Lucile

RIPE TOMATO RELISH

1 gal. chopped ripe tomatoes
1 gal. chopped cabbage
1 qt. chopped onions
1 pt. chopped sweet peppers

Soak in water with ½ c. salt added, for 2 hours. Drain off salt water.

Add:

2 t. ginger
1 t. cinnamon
1 T. cloves
1 T. celery seed
1 T. turmeric
2 lbs. sugar
½ gal. vinegar

Cook 30 minutes and seal by processing in a boiling water bath for 5 minutes.

Fannie Owens—Pikes Peak

SQUASH RELISH

6 c. yellow squash
2 c. onions
1 large can pimento
1 large bell pepper

Grind together. Mix together with 2½ T. salt, and let set overnight in icebox.

1¼ c. vinegar
1 T. pickling spice
½ t. celery seed
½ t. turmeric

Boil together in medium saucepan. Strain. Add 2½ c. sugar to liquid, stirring until fully dissolved. Add squash mixture to this. Bring to a good boil, and pour into hot jars. Seal by processing in a boiling water bath for 5 minutes. makes 5 pts. Recipe may be doubled if you have sufficient squash. Best served when chilled.

Doris M. Schlecht—Ninnekah

ZUCCHINI RELISH

10 c. squash
½ c. onions
½ c. green peppers
½ c. red peppers
5 T. salt

Grind the squash, onion, green peppers and red peppers. Mix together, and let stand overnight like a brine. Next morning, drain and rinse with cold water. Drain again. Then add 1 T. tumeric, and the following:

1 T. celery seed
1 t. ground black pepper
2½ c. vinegar
4 c. sugar

Mix and cook ½ hour; stir frequently. Seal by processing in a boiling water bath for 5 minutes.

Ida McCully—Pikes Peak

ZUCCHINI RELISH

10 c. zucchini
4 large onions
3 T. salt
3 c. sugar
1 t. dry mustard
2¼ c. vinegar
3 t. turmeric
1 t. nutmeg
½ t. pepper
2 T. cornstarch

Grind the squash and onions, and add the salt. Let set overnight. Rinse and drain. Mix the other ingredients together and simmer for 3 to 10 minutes, adding 1 green pepper and 1 red pimento to the squash mixture. Bring to a boil, and then simmer for 3 minutes. Seal by processing in a boiling water bath for 5 minutes. Makes 6 to 7 pts.

Irma Ragsdale—Friendly Mound

TOMATO CATSUP

2 qts. tomato pulp
1 onion, chopped fine
2 T. salt
3 T. brown sugar
2 T. mustard
1 T. allspice
1 t. black pepper
1 t. cinnamon
1 t. cloves
½ t. cayenne pepper
½ t. grated nutmeg
1 pt. good vinegar

Cook the tomatoes, and press through a sieve to remove the skins and seeds. Combine the pulp, onion and the brown sugar. Boil until quite thick. Add the other ingredients and boil the mixture until it is just right to run from the mouth of a bottle. It should be watched carefully and stirred so that it will not burn. Pour into hot, sterilized bottles or jars, and seal by processing in a boiling water bath for 5 minutes. This recipe came from my mother's collection of old recipes.

Ida McCully—Pikes Peak

CHILI SAUCE

2 qts. ripe tomatoes, chopped
1 qt. onions, chopped
1 qt. peppers (¾ bell, ¼ jalapeno), chopped
1 qt. vinegar
1 qt. sugar
salt to taste

Cook over slow fire until thick. Seal in sterile jars - can be hot water bathed for 5 minutes.

Irma Ragsdale—Friendly Mound

HOMEMADE PICANTE SAUCE

1 gal. tomatoes
1 large onion, chopped
6 jalapeno or chili peppers, chopped
2-3 sweet bell peppers, chopped
2-3 T. chili powder
1 T. curry powder
1 T. ground peppercorns
1 c. vinegar
1 t. ginger
1 T. dry mustard
1 t. salt
½ c. sugar (optional)

Combine all ingredients together in a large pot. Bring to a boil; reduce heat and simmer until fairly thick, stirring often to keep from sticking. Pour into sterlized pt.-jars and seal. Process in hot water bath for 10 minutes. Makes 5 pts.

Betty Eubank—Blue Bonnet

SPICY TOMATO SAUCE

4 qts. (24 large) tomatoes, peeled, cored and chopped
2 c. onions, chopped
1½ c. (3 med.) green peppers, chopped
1½ c. sugar
1 T. celery seed
1 t. ground allspice
1 t. ground cloves
1 t. ground cinnamon
1 t. ground ginger
1 to 1½ c. vinegar

Combine all ingredients. Bring to boil; simmer until thick as desired - about 1 to 1½ hours. Stir frequently. Pour, boiling hot, into sterilized jars, leaving ¼" headspace. Adjust caps. Process 15 minutes in boiling water bath. Yields 8 pts.

Vicki Standridge—Lucile

FREEZING CORN

For fresh tasting corn year round, prepare for freezing in this way.

Shuck and clean freshly picked corn. Put in boiling water for 5 minutes. Have sink full of ice cold water. It takes about 10 to 15 minutes in the cold water to cool down properly. Add the ice as needed.

Drain corn for 10 minutes. Cut off the corn from the cob if you prefer. Put in freezer bags and freeze.

Joyce Leverett—Friend

DRYING PEACHES

Wash and scald to remove skins. Slice or halve peaches and soak 5 to 15 minutes, depending on thickness, in a solution of 1 to 2 T. sodium bisulfite to 1 gal. water. Rinse in cold water. Arrange peaches on dehydrator trays, and dry at 150° for 2 to 3 hours, or 130° until dry. Before storing, check peaches for dryness; they should be leathery and pliable with no air pockets of moisture.

Betty Eubank—Blue Bonnet

RANCH-STYLE BEANS

10 lbs. pinto beans
4 large onions
1 gal. tomato juice
1 qt. catsup
4 oz. chili powder
1 lb. brown sugar

Wash beans; soak overnight. Cook 1½ hours. Add other ingredients, and mix well. Simmer 1 hour. Fill clean jars, and add 1 t. salt to each qt. Process at 10 lbs. pressure for 45 minutes.

Cooked hamburger or wieners may be added when using a jar.

Pauline McCarty—Meridian

STEWED TOMATOES

8 1-pt. canning jars and caps (approximately)
8 lb. tomatoes, peeled and cut into large pieces
2 small onions, chopped (about 1 c.)
2 large celery stalks, chopped (about 1½ c.)
1 medium green pepper, seeded and chopped
2-3 t. sugar
2 t. salt
1 t. celery seed

Prepare jars and caps for processing.

In a large saucepot, combine remaining ingredients. Over high heat, heat to boiling; reduce heat to keep mixture simmering. Cover and cook 10 minutes, stirring occasionally to prevent sticking.

Spoon hot mixture into jars to ½-inch of jar tops. Close jars as manufacturer directs. Process in pressure canner at 10 lbs. pressure 15 minutes. Cool jars and test for airtight seal. Store unopened jars in cool, dry place, to use within 1 year.

Makes about 8 pts.

Wanda Johnson—Slaton

APPROXIMATE YIELD OF CANNED FRUITS AND VEGETABLES FROM FRESH FOODS

Fruits	*Measure and Weight*	*Number Quarts Canned*	*Amount for 1 Quart Jar*
Apples	*1 bu. (48 lb.)*	*16 - 25*	*2½ to 3 lb.*
Berries, except strawberries	*24 qt. crate (36 lb.)*	*11 - 24*	*1½ to 3 lb. 1 to 2 qt. boxes*
Cherries, as picked	*1 bu. (56 lb.)*	*22 -32*	*2 to 2½ lb.*
Peaches	*1 bu. (48 lb.)*	*16 - 24*	*2 to 3 lb.*
Pears	*1 bu. (50 lb.)*	*17 - 25*	*2 to 3 lb.*
Plums	*1 bu. (56 lb.)*	*22 - 36*	*1½ to 2½ lb.*
Tomatoes	*1 bu. (53 lb.)*	*14 - 22*	*2½ to 3½ lb.*
Vegetables			
Asparagus	*1 bu. (40 lb.)*	*9 - 16*	*2½ to 4½ lb.*
Beans, lima in pods	*1 bu. (32 lb.)*	*6 - 10*	*3 to 5 lb.*
Beans, snap	*1 bu. (30 lb.)*	*12 - 22*	*1½ to 2½ lb.*
Beets, without tops	*1 bu. (52 lb.)*	*14 - 24*	*2 to 3½ lb.*
Carrots, without tops	*1 bu. (50 lb.)*	*17 - 20*	*2 to 3 lb.*
Corn, sweet, in husks	*1 bu. (35 lb.)*	*6 - 10*	*3 to 6 lb. (6 to 10 ears)*
Okra	*1 bu. (26 lb.)*	*17*	*1½ lb.*
Peas, green, in pods	*1 bu. (30 lb.)*	*5 - 10*	*3 to 6 lb.*
Spinach, other greens	*1 bu. (18 lb.)*	*3 - 8*	*2 to 6 lb.*
Squash, summer	*1 bu. (40 lb.)*	*10 - 20*	*2 to 4 lb.*
Sweet potatoes	*1 bu. (50 lb.)*	*16 - 22*	*2 to 3 lb.*

Pickling Problems

Why were the pickles soft or slippery?

A soft or slippery pickle is a spoiled pickle. They may result from any one of several causes including too weak a brine (inaccurate measurements or the wrong kind of salt), too weak vinegar, not removing promptly any scum on the surface of the brine, not keeping cucumbers covered with brine, storing unpasteurized pickles at too high a temperature, overcooking or boiling pickles in the pickling liquid. Be sure to remove all blossoms from cucumbers. They may be a source of the enzymes responsible for softening of the cucumbers during fermentation.

What makes pickles shrivel?

Shriveling comes from using too much salt, sugar or too strong vinegar at the beginning of the pickling process. For very sweet or very sour pickles, start with a weak solution, then increase the sugar or vinegar every day or two until the desired sweetness or sourness is reached. When curing pickles, start with a small amount of salt and increase the amount after fermentation is underway.

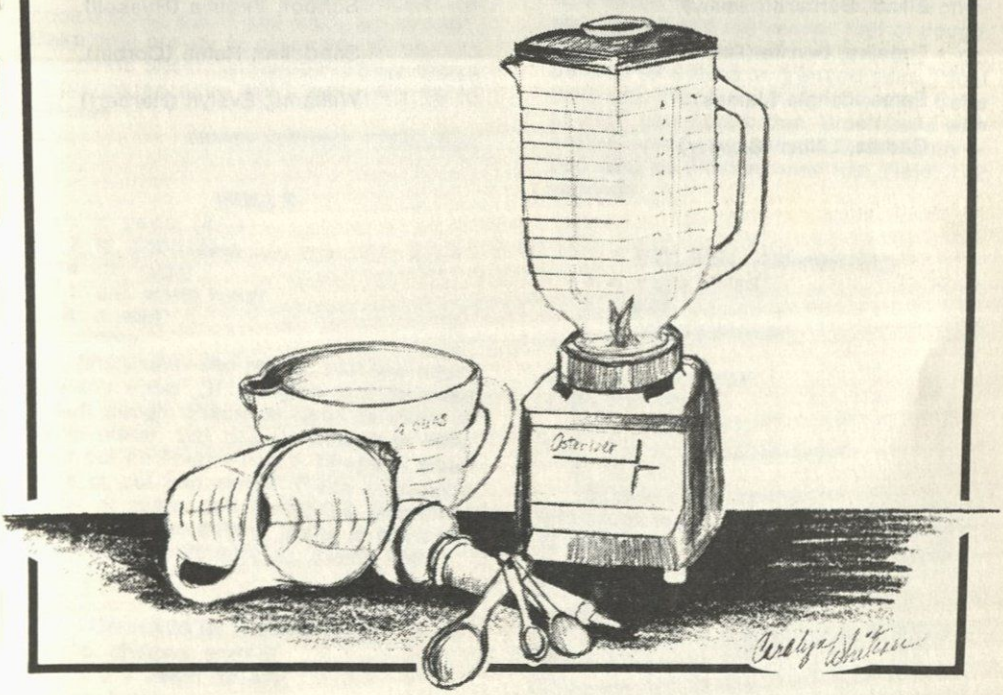
Why were some pickles hollow?

Hollow pickles, usually large cucumbers, result from faulty growth or from faulty curing. Cucumbers that stand more than 24 hours before use may become hollow. Since hollow cucumbers usually float, they can be picked out when they are sorted and washed. Use them for sliced or chunk pickles.

What makes a pickle bitter?

This may be due to too much spice or whole spices packed with the pickles. It may also result when the cucumbers have a very dry growing season.

Quantity



FRIEND

The original Friend Extension Homemaker group was organized in 1917. In 1948 the Friend Jr. group was founded with the help of the Friend Sr. group. In 1971 the Friend Sr. group disbanded and the two groups formed one group. Helen Snedeker is a charter member of the Friend Jr. group. Mattie Leverett is the only member left from the Sr. group.

MEMBERS

Audrey, Byrd (Jack)

Bower, Louise (Robert)

Carter, Harriet

Early, Doris

Davis, Mary Ann (Jim)

Elliott, Barbara (Jimmy)

Engelke, Bonnie (Raymond)

Estes, Othala (James)

Gaddis, Lillian (Capper)

Gilliam, Sue (Lester)

Leverett, Joyce (C. L.)

Leverett, Mattie (Ray)

Mosier, Ruth (Myrl)

Ross, Muryl (M. B.)

Schoof, Virginia (Russell)

Snedeker, Helen (Corbin)

Williams, Evelyn (Herbert)

Quantity

Breads

FROZEN YEAST BISCUITS

1 qt. milk
1 c. sugar
1 c. shortening
11 c. flour
1 t. salt
2 t. baking powder
1 t. soda
3 pkg. yeast
¾ c. warm water

Scald milk, set aside to cool. Add sugar and shortening to warm milk. Desolve yeast in warm water, add this to milk mixture. Add enough flour (about 5 c.) to this mixture to make dough the consistency of pancake batter. Let rise to double in bulk. Add salt, baking powder, soda and enough flour (about 6 c.) to make biscuit dough. I use mixer. Roll on floured board. Cut, dip in oil, place on flat surface and freeze. When frozen, place in bags and use as needed. Makes about 100 biscuits.

TO BAKE: Place frozen biscuits on cookie sheet, put in cold oven, turn to 435°. Bake until brown; or place frozen biscuits on cookie sheet, let rise for 1 hour. Place in preheated oven 425° and bake 10-12 minutes.

Nancy Johnson—Ninnekah

ROLLS

1¼ c. yeast (dry)
2 lb. shortening
14 oz. sugar
1 gal. warm water
¼ c. salt
flour

Mix yeast, shortening, salt and sugar in warm water. Stir enough flour to make a stiff dough. Place on back of stove in warm place. Let rise to double in bulk. Pour out on floured board. Shape in small balls or cut into shape. Place on baking sheet or muffin tins. Cover top with oleo. Let rise before baking. Bake in hot oven 400°F. for 15-20 minutes. Yields 250.

CINNAMON RAISIN BUNS

½ c. cheese, grated
½ c. + 2 T yeast (dried)
⅔ c. butter
⅔ c. eggs (dried)
⅔ c. milk (dried)
⅔ c. sugar
¼ c. salt
26 c. flour
2 qt. water (lukewarm)

Filling:
1 c. butter
½ c. cinnamon
1¾ c. sugar
1 lb. raisins (optional)

Icing:
1½ box powdered sugar
½ c. water

Put lukewarm water in bottom of mixing bowl. Add all dry ingredients (including grated cheese) on top of water. Mix on low speed until flour is mixed—approximately 1 minute. Then mix until dough leaves sides and bottom of bowl—about 3-5 minutes. Let dough rest 10 minutes. While dough is resting, grease sheet pans. Cut dough into 3 lb., 4 oz. batches—4 batches for 162 or 189 buns. Roll out each 3lb., 4 oz. batch with rolling in until ⅛" thick. Roll in rectangle. Spread each batch of dough with 2 oz. soft butter. Combine sugar and cinnamon and sprinkle 4 oz. on top of butter. Add 4 oz. raisins on top if desired. Roll dough in long roll to ½ of flat rectangle. Cut off and roll second half of dough. Continue process with each 3 lb., 4 oz. batch. Place buns on greased pans. Proof buns until they have doubled in size. Bake at 375° until light brown. Brush buns with melted butter while still hot. Cool slightly—add icing by dribbling over top. Yield: 172 servings.

GOLDEN CORNBREAD

1 c. eggs (dried)
2 t. salt
½ c. baking powder
1 c. sugar
1 qt., ⅔ c. cornmeal
1 qt., 3 c. flour
¾ lb. butter
1 qt., 3 c. milk (reconstituted)
5 oz. water

Grease pan. Combine all dry ingredients (dried eggs, salt, baking powder, sugar, cornmeal and flour) together in mixer. Add butter to dry ingredients and mix on low speed until mixture is crumbly—approximately 5 minutes. Add reconstituted milk and water and mix by hand until all larger lumps disappear. (Batter will be slightly lumpy and thin.) Place batter in a greased 18" x 26" x 2" pan. Spread until smooth. Bake at 400°-425° for 15-20 minutes or until lightly golden brown. Yield: 54 servings.

CORNBREAD DRESSING

6 c. flour
2 T. salt
½ c. baking powder
2 lb. cornmeal
6 eggs
2 qt. milk
¾ c. fat, melted
¼ c. sugar (optional)
2 green peppers, large
1½ lb. onions
½ stalk celery
1½ T. black pepper
1½ T. sage
½ lb. fat
2 (1½-lb. loaf) bread loaves
1 gal. stock

Use first 8 ingredients to prepare cornbread. Saute green peppers, onions, celery, pepper and sage in fat. Cube cornbread and white bread, mix in lightly sauted vegetables, add stock and toss lightly again. Place in pans. Bake at 375°F. for one hour or until done. Yield: 100 portions.

HOT ROLLS

1 c. sugar
¾ c.dried eggs
1¼ c. powdered milk
2 T. salt
½ lb. yeast
1 c. melted shortening
2 qt. water
flour to thicken

Dissolve yeast in 1 qt. of warm water. Sift sugar, eggs, milk and salt together, add the other quart of water and the melted shortening, add the yeast, water and flour to make a stiff dough, grease top and let rise until double. Work down and roll out and cut, put in greased pans and let rise again. Makes about 200 rolls.

Mattie Leverett—Friend

Desserts

BROWNIES

1¼ lb. flour, sifted
1 T. baking powder
½ T. salt
½ lb. cocoa
1½ lb. raisins or
⅞ lb. nutmeats
1¼ lb. shortening
2¾ lb. sugar, granulated
13 eggs, well beaten
2 T. vanilla

Sift flour, baking powder; salt and cocoa together. Add raisins or nuts, mix well. Mix shortening and sugar; stir until light and fluffy. Add beaten eggs gradually, mixing well after each addition; add vanilla. Add flour mixture and mix only enough to dampen flour. Spread mixture about ¾ inch thick in 2 well greased 18" x 24" baking pans. Bake in slow oven 325°F. 30 minutes. Cut sheet cakes 6 times lengthwise and 9 across which equals 54 cookies; then cut each brownie in half to equal 108 cookies. Turn out to cool. Yield: 108 cookies.

BUTTER CREAM FROSTING

2 c. oleo
⅔ c. water
4 lb. powdered sugar
1½ c. non-fat dry milk
¼ t. salt
flavoring to taste

Cream butter until soft. Sift together sugar, dry milk and salt. Add sifted dry ingredients to butter alternately with water. Mix until smooth and spread on cake. Yield: Frost 2 sheet cakes 9x14"

MOCHOA CHOCOLATE FROSTING

¼ lb. oleo
2¼ lb. powdered sugar
¾ c. cocoa
¾ c. cold coffee (strong)
dash salt
¼ T. vanilla
½ egg (whole)

Begin mixing on low. When ingredients are partially combined, raise to medium speed and continue beating for 5 minutes or until well mixed. Yield: Ice one sheet cake 18x24"

CRUNCHIE OATMEAL COOKIE

4 c. shortening or butter
4 c. brown sugar
4 c. white sugar
8 eggs
8 c. flour
1 T. soda
2 t. baking powder
1 T. salt
¼ c. vanilla
8 c. oatmeal or rolled oats
8 c. Post Toasties
4 c. raisins (optional)

Cream shortening (or butter) with sugars. Reconstitute eggs, add to creamed mixture. Sift together flour, soda, baking powder and salt. Mix oatmeal (or rolled oats), Post Toasties and raisins to flour mixture. (Raisins may easily be omitted.) Add to creamed mixture and blend well. Drop onto ungreased sheet pan and bake until brown in 375° oven. (Each pan will

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hold approximately 40 cookies.) Run spatula under cookies while still hot to avoid breaking. Yield: 125 cookies.

OATMEAL RAISIN COOKIES

¾ lb. shortening or oleo
1½ c. brown sugar
3 eggs
3 c. rolled oats
½ c. evaporated milk mixed with
1½ t. vinegar
3 c. flour, sifted
1½ t. soda
⅓ t. salt
3 t. cinnamon
1 t. cloves
1½ c. raisins, do not wash, you cannot get all the water off and it makes the dough soft

Cream shortening and sugar together. Add eggs, sugar, orange juice and rinds, beat well. Sift flour with soda, salt and spices into first mixture, mix well. Add raisins with last few stirs. Drop from a teaspoon onto greased baking sheets. Bake in moderate oven 375°F. about 15 minutes. Yield: 100 cookies.

PEANUT BUTTER BAR

1½ qt. flour
2 T. baking powder
⅞ c. butter
3 c. peanut butter
1⅔ c. brown sugar
1 qt., 1¼ c. granulated sugar
1½ t. salt
12 eggs
1 T., 1½ t. vanilla
1½ qt. coconut

Blend flour and baking powder together. Combine butter, peanut butter, brown sugar, granulated sugar, salt, eggs and vanilla in mixer. Mix on low speed until well blended. Add dry ingredients and mix only until blended well. Mix in coconut if desired. Spread mixture in lightly greased 18" x 24" baking sheet. Bake at 350° for 20-25 minutes. Yield: 54 bars.

HOUSEHOLD HINTS

Try waxing your ashtrays. Ashes won't cling, odors won't linger, and they can be wiped clean with a paper towel or disposable tissue. This saves daily washing.

PLAIN COOKIE WITH VARIATIONS

4 c. butter
1½ qt. sugar
12 eggs, fresh or
1½ c. eggs, powdered, plus 2 c. water
3½ qt. flour, sifted
4½ T. baking powder
3 t. salt
3 T. vanilla

Cream butter and sugar. Add eggs to butter and sugar and beat until well blended. Sift flour and measure. Add sifted flour, baking powder, salt and vanilla to creamed mixture. Blend well with mixer on low speed. Drop cookies on greased baking sheet. Do not place over 24 cookies on a baking sheet. Press down gently with a fork before baking. Bake at 375° (moderate oven) 10-12 minutes. Be careful not to over bake. Run a spatula under cookies while still hot to avoid breaking. Yield: 125 cookies.
Variations: Raisin cookies—add 2lb. raisins with flour mixture. Coconut cookies—add 2 lb. chopped cocoanut to flour mixture.

CHERRY COBBLER

1 No. 10 can cherries
1½ qt. liquid
¾ c. cornstarch
1 qt. sugar
1 T. salt
1 t. vanilla
1 T. red coloring
½ t. lemon granules
¼ lb. butter

Open cherries previous day and sprinkle sugar over them and allow to stand overnight. Place cherries in colander and drain well. Place drained fruit in pan. (1 No. 10 can per pan.) Measure juice. Add enough water to obtain required amount of liquid. Dissolve cornstarch in ¼ of the cold liquid. Heat remaining ¾ of liquid to boiling point. Add cornstarch mixture— stirring with wire whip. Cook thoroughly until thick and clear. While cornstarch is still bubbling, add sugar, lemon granules and salt. Allow this mixture to come back to a good boil. Stir contantly to avoid scorching. Remove from fire. Add food coloring and stir well. Pour mixture over fruit, stir lightly to avoid breaking up fruit. Top with crust. Bake at 375° until crust is brown. Approximate length of baking time—30 minutes. Yield: 50 servings.

PEACH COBBLER

1 No. 10 can peaches (sliced)
1½ qt. liquid
¾ c. cornstarch
1½ lb. sugar
1 T. salt
1 t. cinnamon
½ t. yellow coloring
½ t. lemon granules
4 oz. butter

Place peaches in colander and drain well. Place drained fruit in shallow pan. (1 No. 10 can per pan.) Measure juice. Add enough water to obtain required amount of liquid. Dissolve cornstarch in ¼ of the cold liquid. Heat remaining ¾ of liquid to boiling point. Add cornstarch mixture— stirring with wire whip. Cook thoroughly until thick and clear. While cornstarch is still bubbling, add sugar, lemon granules and salt. Allow this mixture to come back to a good boil. Stir contantly to avoid scorching. Remove from fire. Add food coloring and stir well. Pour mixture over fruit, stir lightly to avoid breaking up fruit. Top with crust. Bake at 375° until crust is brown. Approximate length of baking time—30 minutes. Yield: 50 servings.

PASTRY

¼ c. milk (dry solids)
⅛ c. salt
4 c. shortening
8 c. flour
2 c. water

Cut shortening into flour. Dissolve milk solids and salt in water. Make well in center of dry ingredients and add liquid all at once. Blend together using as little flour as possible when rolling out dough. Hints: Do not sift flour. (Sifting flour for pie crust is a time waster and in no way adds to the product.) Ice water unnecessary since all other ingredients are warm. Yield: 10, 9" pies.

APPLE CRUMB PIE

1 gal. apple pie filling mix
5 frozen pie crusts

Topping:

4 c. flour
2 c. sugar
1 lb. butter or oleo
1 t. salt
2 t. cinnamon

Cut butter into dry ingredients until looks like oatmeal. Put pie filling in frozen pie crust, and top with crumb topping. Makes 5 pies. Bake 375° for 40-45 minutes.

Nancy Johnson—Ninnekah

CREAM PIE FILLING

3 qt. water
1 lb. milk (dry solids)
2½ lb. sugar
¼ c. shortening
½ t. salt
¾ lb. cornstarch plus
1 qt. water
10 eggs
1 T. vanilla
¼ t. yellow coloring

Reconstitute milk. Add sugar, shortening and salt. Bring to boil. Make a paste of the cornstarch and water. Beat egg yolks and combine with vanilla. Add cornstarch paste to boiling mixture of reconstituted milk, sugar, salt and shortening. Slowly add beaten egg yolks and cook over low flame until mixture is smooth and thick. Add coloring if desired. Yield: 10-12 9" pies.

FAMOUS PECAN PIE

6 c. sugar
12 T. flour
18 fresh eggs
1 pt. water
6 c. dark Karo
6 c. pecans
6 T. oleo
6 t. vanilla

Mix together sugar, flour and eggs. Add remaining ingredients. Pour in unbaked pie shell, place in oven that has been preheated to 400°F. As soon as pie placed in oven turn temperature down to 250°F., bake at 250° for 40 minutes. Bake pie the day before. Yield: 9, 9" pies.

HELPFUL HINTS

To keep the fat from sputtering, sift in a little flour.

Grease the first finger and thumb before paring fruits and vegetables, and there will be no stain on them.

A crust of bread boiled with cabbage relieves the unpleasant odor from the house.

Store plastic wrap in the refrigerator; it won't cling together.

Use an old record to take cakes to a party.

Butter corn on the cob with a pastry brush.

Out of powdered sugar? Add 1 T. of cornstarch to 1 cup of flour. Blend for 1 minute.

Meats

ORDERING GUIDE FOR MEATS

MEAT	SERVE	SERVING PER POUND	FOR 50	FOR 100
Roast	chopped	5 to lb.	10 lbs.	20 lbs.
Roast	sliced	4 to lb.	12 to 13 lbs.	25 lbs.
Turkey	chopped	3½ to lb.	14 to 15 lbs.	28 to 30 lbs.
Turkey	sliced	2½ to lb.	20 lbs.	40 lbs.
Ham	Pullman	6 to lb.	8 to 9 lbs.	17 lbs.
Liver		4 to lb.	12 to 13 lbs.	25 lbs.
HB Patties		5 to lb.	10 lbs.	20 lbs.
Franks	whole	10 to lb.	5 lbs.	10 lbs.
Luncheon Meat		12 sl. to lb.	4 to 5 lbs.	9 lbs.
Steak		4 to lb.	12 to 13 lbs.	25 lbs.
Chicken		3 to lb.	16 to 17 lbs.	33 lbs.

BARBECUE ON A BUN (HAMBURGER)

15 lb. hamburger
1½ c. flour
½ c. table fat
½ c. lemon juice
1 c. vinegar
1 pt. water
2½ qt. catsup or 1 part catsup, 1 part tomato paste
1 c. brown sugar
¼ c. onions (reconstituted)
2 qt. celery, finely chopped
¼ c. mustard
3 T. salt
⅓ c. liquid smoke

Blend hamburger and flour together. Cook hamburger in frying or baking pan until done. Stir frequently to prevent lumping. Make sauce by combining table fat, liquids, sugar, vegetables and seasonings. Heat thoroughly but do not cook enough to soften vegetables. Combine sauce with cooked hamburger. Remove any excess grease to prevent a soggy bun. Yield: 120 sandwiches.

CROWD-SIZE CHICKEN BAKE

16 oz. medium noodles
½ c. butter
½ c. flour
1½ t. salt
¼ t. white pepper
7 c. milk
4 10½-oz. cans chicken gravy
8 c. chopped chicken
1 2-oz. jar diced pimento, drained
1 c. dry bread crumbs, fine
¼ c. melted butter

Cook the noodles and drain. In a large pan, melt the butter and blend in the flour, salt and pepper. Add all the milk at once. Cook and stir until thickened. Stir in the chicken gravy. Stir in the chicken and pimento, and noodles. Divide the mixture into 2 9x13 baking dishes. Bake, covered at 350° about 35 minutes. Toss together the bread crumbs and the melted butter. Sprinkle on the casseroles. Bake, uncovered for 10 more minutes. This will serve 24 servings.

Doris Belicek—Blue Bonnet

CHICKEN OR TURKEY PIE

6 lb. turkey (raw weight)
12 oz. celery, diced
1½ pt. carrots (canned-drained)
1½ pt. peas (canned-drained)
2½ qt. broth
1 c. flour
2 T. salt
¼ t. pepper
4 oz. butter
½ t. egg coloring
½ oz. onions (dehydrated)
8 oz. potato slices (dehydrated)

Boil turkey and remove from broth and cool. Bone and slice into bite size cubes. Cook diced celery in broth until tender. Drain peas and carrots. Measure turkey broth and vegetable liquid to required amount. (Add water or broth if needed.) Blend flour, salt, pepper and butter into smooth paste—stir into hot broth. Cook until thickened and smooth—add egg coloring. Reconstitute potato slices and onions. Combine carrots, peas, celery, potatoes and onions in large vessel. Weigh

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out 5 lb. vegetables and 2½ lb. turkey for each pan. Pour required amount of broth over turkey and vegetables. Stir thru gently. Top with crust and bake at 450° oven until brown. (Approximately 30 minutes.) Yield: 40 to 50 servings.

CHILI

25 lb. ground beef
3 lb. suet
2 lb. chili powder
¼ lb. paprika
¼ lb. powdered cumin

Put suet in the bottom of a heavy kettle. Add beef; cook very slowly, about four hours. DO NOT STIR. Add chili powder, paprika, and cumin, pour into small containers. Wrap and freeze the next day.

Minnie Geurkink—Rural Neighbors

CHILE

12 lb. ground chile meat
3 t. salt
1 c. Williams chile powder
¼ c. cumin and pepper pods, ground
2 T. mustard
3 T. catsup
3 T. crushed fine crackers

Lightly brown meat and onions, add chile seasoning and other ingredients except crackers. Cook (simmer) 20 minutes; drain half of grease off, add crackers and stir until dissolved. Cook low 10 minutes. You can vary the richness and hotness by the amount of chile powder.

*If you want chile with beans, you can add 2 large cans of Ranch Style beans in the beginning.

Carolyn Whitener—Ninnekah

CLAYTON'S CHILI

25 lb. chili meat
1 lb. chili powder
½ lb. cumin
½ lb. paprika
1 oz. (about) garlic

Put some ground suet into a thick pan, let melt on low heat. Drop in the meat. Keep it stirred, add more suet if you need to. Keep it cooking very slow, stirring real often. Cook until meat looks done. Then add ingredients above and salt to taste. Add about a 1 lb. box of 3-Minute oats. Cook until done.

Pour into big square pans about 2½ or 3 inches thick. Put away from fire, let set over night, turn out and cut into brick pounds. Wrap and put into freezer.

Martha Spoon—Winter Creek

TEXAS CHILI

10 lb. chili meat (not too fat)
3 T. cumin seed, powdered
2 T. salt
4 T. chili powder
3 T. paprika
1 T. black pepper
3 small hot chili peppers (optional)

Cook meat in heavy skilet for about ½ hr. stirring often. Put in large kettle, add all of the above spices. Add 2 or 3 cups water. Cook over low fire about 1 hour; stir often. May need to add water as needs to be juicy, but not too juicy. Makes 12 large servings. Note: if put in pans & freeze until soft. Mark off in squares after finish freezing, pour hot water over back, break out and put squares in plastic bags—refreeze. Keeps well in freezer.

Linda Butler—Ninnekah

LOTS OF MEATBALLS

10 lb. lean ground beef
4 eggs, beaten
2 c. seasoned bread crumbs
2 c. milk or water
6 15-oz. cans tomato sauce
4 pkg. spaghetti seasoning mix

Add meat, eggs, bread crumbs, and milk as you would for meat loaf. Roll into 1 inch balls and place in a single layer in a baking dish. Combine tomato sauce and seasoning mix and pour over meatballs until barely covering them. Bake about 45 min. 325° oven; turn very careful one time. You can cool and freeze then thaw and reheat and put into chafing dish. This makes about 300 meatballs.

Carolyn Whitener—Ninnekah

MEAT LOAF

6 oz. onions (dehydrated)
1 T. garlic powder (optional)
4 c. celery, finely chopped
12 eggs (powdered)
2 lb., 8 oz. bread crumbs, dry
2 qt. plus 1 cup milk (powdered)
4 T. Worcestershire sauce
1 T. plus 1 t. pepper
3 T. plus 2 t. salt
12 lb. hamburger

Pre-heat oven to 350°—lightly grease pans. Measure amounts of onion dry—soak in hot water (enough to cover onions) for 5 minutes. Drain well. Chop celery very fine using the food chopper if available. Reconstitute milk. Soak dry bread crumbs in milk for 10 minutes. Reconstitute eggs. Add garlic powder, salt, pepper, eggs and Worcestershire sauce to milk and bread

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mixture. Add this mixture to meat and toss lightly until well mixed. (If mixed in electric mixer, avoid over mixing—over mixing toughens the meat.) Shape into loaves and press into greased pans. Bake 1½ hours in 350° oven. Garnish with parsley sprigs and serve with a brown gravy. Yield 60 slices. Variation: Serve with Creole sauce instead of gravy. Top with canned tomatoes and grated cheese, place in hot oven long enough to melt cheese.

SPAGHETTI WITH SAUCE

15 lb. hamburger
1 lb. celery, diced
5 lb. fresh onions, chopped or
10 oz. dehydrated onion
½ lb. green pepper
¾ c. chili powder
3 T. comino
2⅔ t. garlic powder
1 T. pepper
9 T. salt
1 No. 10 can tomato paste
1 No. 10 can tomatoes
5 qt. water
2 lb. cheese, grated

Spaghetti:

4 gal. water
8 T. salt
4 lb. spaghetti

Meat Sauce:

Brown meat and mash all lumps until a fine mixture. Add diced celery and fresh onion, finely chopped (or dehydrated onion which has been reconstituted), cook until tender. Add green pepper, chili powder, cominio, garlic powder, pepper, salt, tomato paste, tomatoes and water to meat mixture. Simmer at least 2½ hours.

Spaghetti:

Bring water to rapid boil. Add salt. Break spaghetti (or use elbow spaghetti) and add to boiling water. After water begins to boil again, cook for 5 to 7 minutes. Drain in colander. Combine meat sauce with cooked spaghetti, mixing gently. Place in pans and sprinkle grated cheese over top. Heat in moderate oven just until cheese is melted. Be careful not to leave product in oven longer than necessary. Yield: 100, 8-oz. servings.

Beverages

PUNCH FOR 80

1 large box any flavor jello
2 large frozen lemonades
2 large bottles of ginger ale
2 large cans frozen orange juice
1 large can pineapple juice

Mix jello and frozen drinks as on directions. Add pineapple juice. Add ginger ale just before serving.

Jeanette Worden, Ninnikah

Salads

CARROT AND RAISIN

8 lb. carrots, shredded
2 lb. raisins
2⅔ T. salt
½ c. lemon juice
3 c. mayonnaise

Wash raisins and drain well. Combine all ingredients.

Variations: Add 2 cups miniature marshmallows for each 8 lb. carrots. Omit raisins and add 1 lb. shredded coconut for each 8 lb. carrots. Sprinkle over top with sugar and chill. Yield: 75, ⅓ c. servings.

COLD POTATO SALAD

30 lb. potatoes
¾ c. salt
2¼ c. pimiento, diced
3 whole or 1½ c. green pepper, diced
2¼ qt. celery, diced
24 eggs, hard cooked
⅜ t. white pepper
⅜ c. prepared mustard
3 qt. salad dressing
1 qt. onions, chopped fine (optional)

Boil or steam potatoes. Remove skins. Cut into cubes and cool. Combine cubed potatoes, diced pimiento, green pepper, celery, hard cooked eggs, sliced or chopped, white pepper, prepared mustard and mayonnaise or dressing. Toss lightly until well mixed. Chill thoroughly. Suggestions for garnish: Parsley, green pepper rings, onion rings, diced pimiento, radishes, olives, tomato wedges, grated egg. Yield: 100 servings.

COLE SLAW

10 lb. cabbage
⅔ c. sugar
¼ c. salt
3 c. mayonnaise
⅔ c. mustard
⅔ c. vinegar
1 t. pepper

Chop, or shred cabbage. Add sugar and salt. Place in refrigerator and let stand for 3 hours. Mix other ingredients. Add to cabbage just before serving. Garnish with pimiento strips or parsley. Yield: shredded-3 gal.; chopped-2¼ gal.

QUANTITY

COMBINATION SALAD

4⅓ lb. lettuce
3 lb. celery, chopped
¾ lb. onion, chopped fine
3 lb. carrots, shredded
1½ lb. green pepper, chopped fine
5⅓ lb. tomatoes, cubed
⅓ c. salt
½ qt. French dressing

Chill thoroughly all vegetables except onion. Shred lettuce and add other prepared vegetables. Just before serving, sprinkle salt over vegetables, add dressing, and toss lightly until well mixed. Serve immediately. Yield: 100 servings.

CRANBERRY CONGEALED SALAD

2 1 lb., 8 oz. lemon gelatin
1½ qt. jellied cranberries
1½ pt. crushed pineapple

Dissolve gelatin dessert powder as recommended on package. Add cranberry sauce and beat until smooth. Cool. Add pineapple. Chill until firm. Cut and unmold. Serve on lettuce leaf with salad dressing (if desired). (This salad is auburn in color, red food color can be added for a deeper red color if desired.) Yield: 80 servings.

WALDORF

5 lb. apples or pears
¼ c. lemon juice
2 lb. celery, diced
1 T. salt
1½ c. nuts, chopped
1 qt. mayonnaise
few drops vanilla

Remove core from apples and dice. Do not peel pears or apples. Pour lemon juice over apples to prevent discoloration. Add celery, salt, chopped nuts and mayonnaise to apples. Toss until well mixed. Chill. Serve on lettuce leaf (optional). A few drops of vanilla may be added to the mayonnaise for a different flavor. Yield: 75-100 servings.

1000 ISLAND SALAD DRESSING

2 qt. salad dressing
1 c. catsup
1 c. sweet pickle relish
1 T. garlic powder
1 T. hot sauce
1 t. Worcestershire sauce
dash of white pepper

Mix all ingredients together and chill. Serve with green salads.

VALTI'S GOOD SALAD DRESSING

1 qt. Miracle Whip salad dressing
½ c. Crisco oil
1 qt. buttermilk (less if you like it thicker)
½ c. sugar
½ c. white vinegar
1 T. garlic powder (not garlic salt)
1 t. salt
1 t. pepper
½ c. onion flakes, crushed
1 T. parsley flakes, crushed

Mix ingredients together well with mixer or blender. Chill well and serve on tossed salad or as a dip with raw vegetables or fruits or chips. Make ahead of time so flavors will blend and dressing will thicken. Makes about one half gallon.

Jeanette Worden—Ninnekah

Vegetables

BARBECUED BEANS

Barbecue Sauce:

1 oz. onions (dehydrated)
8 oz. butter, melted
1 c. catsup
2½ c. tomato paste
1 c. brown sugar
1 c. vinegar
½ c. Worcestershire sauce
2 T. chili powder
1 T. pepper
2 T. salt
¼ c. liquid smoke
2 qt. water

Reconstitute onions—then brown in melted butter. Add all other ingredients and let simmer for approximately 45 minutes. Yield: 1 gallon.

Barbecued Beans:

Place 2 gallons cooked pinto beans in pan. Stir in 1 qt. barbecue sauce. (Be sure sauce is cool before adding to beans.) Place in 350° oven for approximately 45 minutes. Yield: 100-125 servings.

HARVARD BEETS

½ c. cornstarch
2 c. sugar
1 T. salt
1 qt. vinegar
2 No. 10 cans beets, cooked and sliced
1 c. butter or oleo

Mix cornstarch, sugar and salt. Add vinegar, stir and boil slowly for five minutes. Pour over the beets, and add the butter. Reheat if necessary. Yield: 75 servings.

BAKED MARCARONI AND CHEESE

2 gal. water, boiling
¼ c. salt
5 qt. macaroni, raw
2½ c. butter, melted
3 c. flour
¼ c. salt
1½ gal. milk, hot
3¾ qt. cheese, grated

Boil water and salt. Add macaroni (a small amount of lemon juice, or fat, in the water will prevent sticking of macaroni). Cook 10 minutes or until tender (Do not over cook.) Stir if necessary. Drain and blanch. Melt butter—add flour and salt. Blend with a wire whip. Cook until it bubbles. Add hot (reconstituted) milk gradually to prevent lumping. Blend in ¾ of the grated cheese with the sauce. Combine cheese sauce and macaroni. Pour into greased baking pans and sprinkle remaining grated cheese over the top. Bake in 375° oven for 15 minutes. Yield: 100, ½ c. servings.

CANDIED SWEET POTATOES

2 No. 10 cans sweet potatoes
1½ pt. liquid from potatoes
1½ pt. sugar, granulated
½ c. cornstarch
8 oz. butter
1 T. vanilla
½ t. lemon granules (reconstituted) (optional)

Open potatoes and drain off liquid. (Save for sauce.) Place potatoes in pan and handle gently to avoid tearing product. Mix sugar and cornstarch and allow to simmer until thick and syrupy. (Approx. 15-20 minutes.) Remove from fire and add vanilla and reconstituted lemon juice. Pour sauce over potatoes in pan and bake in hot oven (450°) for 10-15 minutes. Yield: 35-40 count per can.

BASIC WHITE SAUCE (MEDIUM)

1 qt. dry milk
1 gal. water
10 T. oleo
1½ c. flour
1 T. salt

Melt fat. Add flour to fat. Cook until frothy, stirring constantly. Place on back of stove for 10-15 minutes to cook. Do not allow it to brown. Remove from stove and add hot milk slowly. Mix with wire whip to prevent lumping. Bring to boiling point. Place in double boiler to keep hot. Add salt before serving. Yield: 1 gallon.

DIRECTIONS FOR COOKING FROZEN VEGETABLES

1. *Remove vegetables from carton.*
2. *All vegetables (except corn and spinach) may be cooked without thawing.*
3. *Frozen corn and spinach require 4-6 hours to thaw at room temperature.*
4. *Place vegetables in required amount of boiling water. Stir gently while thawing to separate the particles.*
5. *After vegetables are added, allow water to reach boiling point again. Count the cooking time from the time the water reaches the boiling point AFTER the addition of the vegetables.*
6. *Cook until tender; AVOID OVER COOKING. (Freezing has alreaady tenderized the vegetables.)*
7. *Drain vegetables briefly. Season to taste with butter, salt and pepper.*

TIME TABLE FOR COOKING VEGETABLES

Vegetables	*Amount*	*Boiling Water*	*Butter*	*Cooking Time*
Spinach (chopped)	*3 lb. box*	*1 qt.*	*1½ oz.*	*8-10 min.*
Broccoli	*2½ lb. box*	*To cover*	*1½ oz.*	*6-8 min.*
Corn (cut)	*2½ lb. box*	*1 qt.*	*2 oz.*	*6-8 min.*
Brussel Sprouts	*2 lb. box*	*1 qt.*	*1½ oz.*	*5-7 min.*
Mixed Vegetables	*2½ lb. box*	*1 qt.*	*1½ oz.*	*6-8 min.*
Squash (sliced)	*3 lb. box*	*To cover*	*2 oz.*	*4-5 min.*
Okra (cut)	*2½ lb. box*	*1 qt.*	*1½ oz.*	*3-5 min.*

Relative Proportions of Ingredients

SEASONINGS:

1 to 2 t. salt to 1 lb. flour.
1¼ t. salt to 1 lb. meat.
2 t. salt to 1 qt. water (cereal).

LEAVENING AGENTS:

2 to 2⅔ T. tartrate or phosphate (quick-acting baking powder) to 1 lb. flour.
1½ to 2 T. slow-acting (S.A.S. or combination) to 1 lb. flour.
2 t. soda to 1 qt. sour milk or molasses.
½ to 1 compressed yeast cake to 1 lb. flour (varies with ingredients and time allowed).

THICKENING AGENTS:

Egg

4 to 6 eggs to 1 qt. milk.
8 to 12 egg yolks to 1 qt. milk.
8 to 12 egg whites to 1 qt. milk.

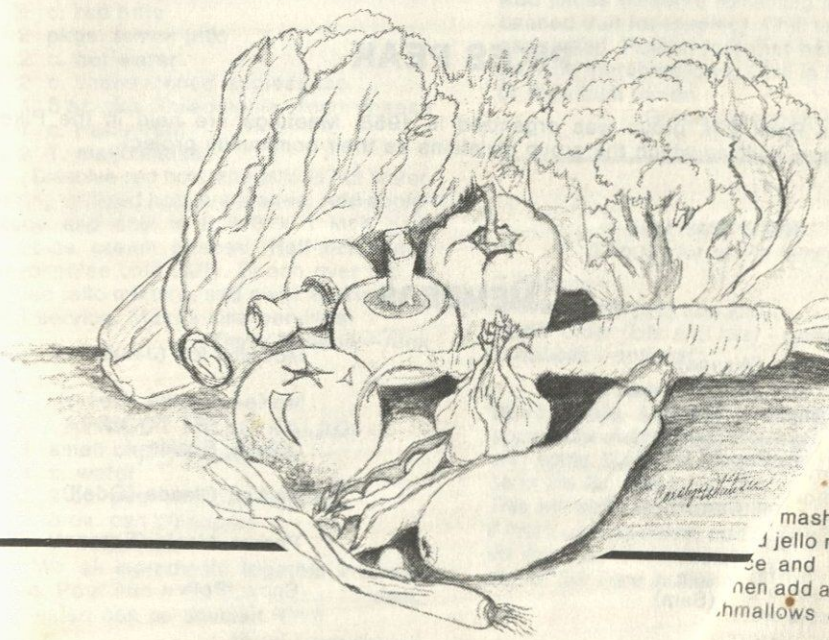
Flour

1 oz. flour to 1 qt. liquid—very thin sauce (cream soups, starchy vegetables).
2 oz. flour to 1 qt. liquid—thin sauce (cream soups, nonstarchy vegetables).
3 oz. flour to 1 qt. liquid—medium sauce (creamed dishes, gravy).
3 to 4 oz. flour to 1 qt. liquid—thick sauce (soufflés).
4 to 5 oz. flour to 1 qt. liquid—very thick sauce (croquettes).
1 lb. flour to 1 qt. liquid—pour batter (popovers).
2 lb. flour to 1 qt. liquid—drop batter (cake, muffins).
3 lb. flour to 1 qt. liquid—soft dough (biscuit, rolls).
4 lb. flour to 1 qt. liquid—stiff dough (pastry, cookies, noodles).

Gelatin

2 T. to 1 qt. liquid—plain jellies (gelatin and fruit juices).
2 T. to 1 qt. liquid—whips (gelatin and fruit juices whipped).
3 T. to 1 qt. liquid—fruit jellies (gelatin, fruit juices, and chopped fruit).
3 T. to 1 qt. liquid—vegetable jellies (gelatin and liquid and chopped vegetables).
3 T. to 1 qt. liquid—sponges (gelatin and fruit juices and beaten egg whites).
4 T. to 1 qt. liquid—Bavarian Cream (gelatin and fruit juice and fruit pulp and whipped cream).

Salads



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mash 1 8-oz.
jello mixture.
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hmallows as you

Schlecht—Ninnekah

NORROSE

Norrose E.H. group was organized in 1968. Their main project is maintaining "The Pink House" which was purchased in 1972. They built on a Reception Room and ramps for wheel chairs. One way they maintain "The Pink House" is by quilting for the public.

MEMBERS

Biby, Emma Lee (G. W.)

Delk, Sadie

Gay, Mary (P. H.)

Groomer, Vernie (Willi)

Hamberlin, Ann (Cecil)

Hopkins, Leona (Jack)

Kirby, Kathryn

Klohn, Susie (Herman)

Lakin, Jessie (W. E.)

McCaslin, Patricia (William)

McElroy, LaVeta

McKee, Charlene

Romo, Rebecca (Tom)

Wendt, Lena (R. G.)

PIKES PEAK

Pikes Peak E.H. group was organized in 1958. Meetings are held in the Pikes Peak school building which the group maintains as their community project.

MEMBERS

Aull, Irine (Wayne)

Cunningham, Tressie

Hassler, Peggie (Doil)

Herrington, Dee (Ronald)

Howell, Ellen

Jones, Noma (Sam)

McCully, Ida (James)

McKee, Bertha (Desie)

Owens, Fannie

Parker, Glenda (Odell)

Parker, Mazie (Earnest)

Snow, Polly

Congealed Fruit Salads

APPLESAUCE SALAD

1 3 oz. pkg. lemon gelatin
2 c. applesauce, heated
1 6 oz. bottle ginger ale
½ c. finely chopped pecans

Dissolve the gelatin in the applesauce. Stir in the remaining ingredients and pour into an 8 by 8 in. dish. Chill until firm. Serves 9.

Jetta Doyle—Freeman

APPLESAUCE AND JELLO SALAD

1 c. applesauce
1 small pkg. raspberry jello
1 c. 7-Up

Heat 1 c. applesauce to slight simmer. Add 1 small pkg. of raspberry jello and let cool. Add 1 c. 7-Up. Chill. You can serve this salad like this or when slightly chilled, add ½ c. small curd cottage cheese.

Muryl Ross—Friend

RED HOT APPLESAUCE SALAD

½ c. red hots
2 pkgs. lemon jello
2 c. hot water
2 c. unsweetened applesauce
1 8 oz. pkg. Philadelphia cream cheese
¼ c. Half-n-Half
2 T. mayonnaise

Dissolve red hots and jello in hot water, stirring until red hots are melted. Add applesauce and chill in 8 x 8 x 1 inch pan. Combine cream cheese, Half-n-Half and mayonnaise until fluffy. Spoon over top of chilled jello mixture, and swirl. Refrigerate until serving. Makes nine servings.

Gerry Newton—Alex

APRICOT JELLO SALAD

1 small pkg. apricot jello
1 c. water
1 9 oz. pkg. whipped topping
1 8 oz. can pineapple
1 c. buttermilk

Mix all ingredients together in order listed. Pour into a mold or a 9 x 13 dish. This salad can be doubled. Chill.

Muryl Ross-Friend

APRICOT SALAD

1 small pkg. orange or apricot jello
½ c. water
1 15 oz. can apricot nectar

Put above ingredients in a saucepan. Add 14 marshmallows and cook over low heat until marshmallows are melted. Pour in bowl and refrigerate until it begins to thicken. Sprinkle ⅓ to ½ c. chopped pecans on top and return to refrigerator. This is especially good with meat or chicken.

Lena McCarty—Springcreek

EASY APRICOT GELATIN SALAD

1 3 oz. pkg. apricot gelatin
1 c. hot water
1 c. applesauce

Dissolve gelatin in the hot water. Add applesauce. Mix well. Chill until firm. This salad is good to serve with ham or roast pork.

Maggie Stewart—Slaton

APRICOT-CHEESE DELIGHT SALAD

1 29 oz. can apricots
2 pkgs. orange Jello
1 c. apricot and pineapple juice combined
¾ c.miniature marshmallows
1 29 oz. can pineapple, crushed or sliced
2 c. hot water

Dissolve Jello in boiling water; cool. Add juices (reserve remaining juices from canned fruit for topping). Chill until slightly congealed. Fold in fruit that has been cut up. Add marshmallows. Chill in Pyrex dish or individual molds.

Grace Campbell—Ninnekah

ELEPHANT STEW
(Enough for all the family)

1 Elephant
Brown Gravy (lots and lots)
Apple Cider (lots and lots) - optional
2 Rabbits - optional

Cut the elephant in bite-size pieces; this takes awhile. Marinate in lots and lots of apple cider. Add enough brown gravy to cover and some spices to taste. cook over kerosene fire for about 4 weeks, or until tender. This will serve approximately 3,799 people. If more are expected, add the 2 rabbits. But do this only if necessary, as most people do not like hare in their stew.

APRICOT CHEESE DELIGHT

2 29 oz. or 2½ can unpeeled apricot halves (drained and cut finely)
1 20 oz. can crushed pineapple, drained
2 3 oz. pkgs. orange jello
2 c. boiling water
1 c. combined apricot and pineapple juice
1 c. miniature marshmallows

Drain and chill fruit. Reserve juices. Dissolve jello in boiling water, then add 1 c. fruit juices and chill until slightly congealed. Fold in fruit and marshmallows.

Rinse baking dish (11 x 7 x 2) in cold water to prevent sticking, then pour mixture into dish. Chill until firm and spread with cheese topping below:

FRUIT CHEESE TOPPING

½ c. sugar
1 egg, slightly beaten
2 T. oleo or butter
¾ c. grated cheddar cheese
3 T. flour
1 c. combined apricot and pineapple juice
1 c. whipping cream or 1 pkg. Dream Whip

Combine sugar and flour in saucepan and blend in beaten egg. Then gradually stir in juice. Cook over low flame until thickened, stirring constantly. Remove from heat and stir in butter. Cool and fold in whipped cream. Spread over congealed jello mixture. Sprinkle top with grated cheese and chill. Serves 16 or more.

Grace Rowe—Arcadia

BANANA SALAD

2 3 oz. pkgs. lemon jello
4 c. boiling water
2 c. miniature marshmallows
1 20 oz. can crushed pineapple, drained and reserve the juice
4 bananas, sliced
2 T. flour
2 eggs, beaten
½ c. sugar
½ c. pineapple juice
2 T. butter
1 envelope dry whipped topping mix
½ c. pecans

Dissolve gelatin in boiling water. Add marshmallows, stir until melted. Drain pineapple and add with sliced bananas. Pour into a 9 x 13 inch dish. Chill. Beat eggs and flour. Mix with juice. Cook over low heat until thick, stirring constantly. Cool. Mix whipped topping mix according to pkg. directions and fold into cooled mixture. This will serve 8 to 12.

Ruth Hubbard—Meridian

BLUEBERRY SALAD

1 small can crushed pineapple
1 14 oz. can blueberries
2 boxes raspberry Jello
½ pt. whipping cream
1 c. small marshmallows

Drain berries and pineapple. Add water to juice to make 4 c. Heat ½ of liquid, add Jello to dissolve, add remaining liquid and cool until partially thick. Fold in whipped cream, fruit and nuts. Put in large Pyrex or mold, chill until firm.

Ann Calhoun—Ninnekah

AUNT VERA'S RED, WHITE & BLUE BERRY SALAD

BOTTOM LAYER

1 6 oz. pkg. rasbperry Jello, dissolved in 3 c. boiling water

Chill in refrigerator until firm.

MIDDLE LAYER

Bring to boil:
1 c. sugar
1 c. cream

Remove from burner. Add 1 8-oz. pkg. cream cheese. Beat until smooth. Dissolve 1 envelope gelatin in 1 c. cold water. Add to cream cheese mixture and blend well. Add:
1 t. vanilla
½ c. nuts

Cool and pour over bottomlayer. Chill until firm.

TOP LAYER

1 6 oz. pkg. raspberry Jello, dissolved in 2 c. boiling water

Add 1 #2 can blueberry pie mix. Cool and pour over layers. Chill until firm.

Jeanette Worden—Ninnekah

CHEESE SALAD

1 can pineapple
1 box orange jello
2 c. water
½ c. pecans (chopped)
½ c. small marshmallows
½ pt. whipped cream
¼ lb. shredded longhorn cheese

Heat the can of crushed pineapple and add the orange jello and the water. Mix in the pecans, marshmallows and the cheese. When partially set, add the whipped cream, mixing well; and chill.

Margaret Stewart—Happy Home

CHEESEBERRY SALAD

1 6 oz. pkg. cherry gelatin
1 c. hot water
1 1 lb. can whole cranberry sauce
2 T. lemon juice
1 8 oz. pkg. cream cheese
1 c. cream, whipped
½ c. chopped nuts

Dissolve gelatin in the hot water. Add cranberry sauce and the lemon juice. When cool, pour into refrigerator trays and chill until thickened.

Soften cream cheese, whip until light and fluffy. Fold in whipped cream and nuts. Spoon this mixture over thickened gelatin mixture. Makes 6 to 8 servings. This can be stored in the freezer.

Pamela Williams—Ninnekah

CHERRY SALAD

1 tall can sliced pineapple
1 can pie cherries
2 3 oz. pkgs. cherry jello
2 6 oz. Cokes
1 8 oz. cream cheese
1 c. pecans, chopped fine

Drain pineapple and cherry juices into saucepan. Heat juices and use to dissolve gelatin. Cool this in icebox a few minutes. Add Cokes and chill until thick. Then stir in fruit, cream cheese and nuts. Chill at least another 30 minutes before serving. Servings: 8.

Doris M. Schlecht—Ninnekah

GENNY'S CREAM CHEESE SALAD

1 pkg. lemon jello
2 small pkg. cream cheese
1 apple, diced
½ c. nuts, chopped
2 t. red maraschino cherries, chopped
pinch of salt
½ c. celery, chopped

Dissolve gelatin in 2 c. hot water. Fold in cheese, while jello is still warm, until dissolved. When slightly thickened, add apple, celery, nuts, salt and cherries. Serve with mayonnaise.

Genny Newton—Meridian

LUCILLE'S CREAM CHEESE SALAD

1 #2 can crushed pineapple
1 lemon or lime jello
8 oz. cream cheese
2 pimentos
1 c. chopped celery
1 c. chopped nuts
1 c. whipping cream

Heat pineapple and jello to boiling point. Put in pan to congeal. Mash cream cheese and pimentos together. Add this and the chopped celery and nuts to the congealed mixture. Fold in whipped cream. Pour into oblong baking dish and chill for at least 1 hour or overnight.

Jeanette Worden—Ninnekah

"CHURCH SUPPER" SALAD

2 pkgs. lemon jello
2 c. boiling water
2 c. cold water

Dissolve jello in boiling water, then add cold water, stirring well. Chill this mixture until almost set.

5 sliced bananas
¼ c. lemon juice
¼ c. maraschino cherries
2 c. miniature marshmallows

Slice bananas into lemon juice, stir in cherries and marshmallows. Stir this mixture into the jello. Return to refrigerator.

½ c. sugar
3 T. cornstarch
2 8 oz. cans crushed pineapple, with juice

Blend cornstarch into sugar in a saucepan. Add pineapple. Cook over low heat until thick. Cool pineapple mixture.

1 c. Cool Whip
1 c. shredded cheddar cheese

Shred cheddar cheese, then fold it into Cool Whip. Fold cheese mixture into pineapple mixture. Spoon this on top of set jello. Optional: Sprinkle with more shredded cheese. Chill 2 hours before serving.

Gerry Newton—Alex

COMPANY SALAD

2 3 oz. boxes lemon Jello
3 c. hot water
1 #303 can crushed pineapple, drained
3 bananas, diced
1½ c. miniature marshmallows
1 c. nuts, chopped
½ c. sugar
1 c. pineapple juice, heated
1½ T. flour
1 egg
1 small carton Cool Whip

Dissolve Jello in hot water and cool. Add pineapple, bananas, marshmallows and nuts. Chill in 9 x 12 pan until firm.

Add sugar and flour to beaten egg. Mix with heated pineapple juice and cook until thick. Cool. Fold in Cool Whip. Spread on top of jello mixture. Chill.

Imogene Fields—Meridian

COOL GELATIN SALAD

1 pkg. lemon gelatin
1 pkg. lime gelatin
1 c. boiling water
1 14 oz. can sweetened condensed milk
1 pt. large curd cottage cheese
1 c. mayonnaise
1 13 or 15 oz. can crushed pineapple in heavy syrup

Mix together lime and lemon gelatin into large mixing bowl. Pour in boiling water and stir until gelatin is dissolved. Pour in sweetened condensed milk, cottage cheese, mayonnaise and pineapple. Stir until smooth and pour into rectangular baking dish. Refrigerate until firm. Cut into squares and serve on lettuce leaf.

Jessie Compton—Freeman

CUT GLASS SALAD DESSERT

Mix and set 3 different flavors of jello in different 13 x 9 x 2-inch pans until firm.

CRUST

1¾ c. crushed vanilla wafers
1 stick margarine
¼ c. sugar

Line crust in the bottom of 13 x 9 x 2-inch pan. Save some for the top.

Dissolve 1 envelope unflavored gelatin in 2 T. cold water and let stand 5 minutes. Add ½ c. hot pineapple juice to gelatin.

While this is cooling, whip:

2 pkgs. Dream Whip
1 c. milk
1 t. vanilla
½ c. sugar

When gelatin is cool, mix with whipped mixture. Cut different jellos into 1" squares and fold into Dream Whip. Do not break-up jello pieces. Pour over crust and garnish with remaining crumbs. Let set in refrigerator until fully set up.

Carolyn Whitener—Ninnekah

DELICIOUS SALAD

2 c. boiling water
1 pkg. lime jello
1 pkg. lemon jello
1 #2 can crushed pineapple
½ c. whipping cream
½ c. salad dressing
1 t. horseradish
1 carton cottage cheese
½ c. chopped nuts

Mix jellos and boiling water. Cool. When the mixture begins to thicken, add the pineapple. Put the whipping cream in a bowl and beat until thick. Add the salad dressing, horseradish and cottage cheese. Fold the cream mixture into the jello mixture. Add nuts if desired. Place in refrigerator until thick.

Helen Snedeker—Friend

DORIS' PINK SALAD

1 flat can crushed pineapple with juice
1½ c. sugar

Place this in a saucepan and let come to a good boil.

Meanwhile, dissolve 1 pkg. (3 oz.) raspberry jello in 1 c. of cold water. Add 1 c. of grated cheese, 1 c. chopped nuts and ½ pt. of whipping cream plus your cooked mixture. Put in 6-cup mold in icebox and let set till firm. Makes 6 to 8 servings.

Doris M. Schlecht—Ninnekah

FRUIT CHEESE MOLD

2 3 oz. pkgs. lemon jello
2 3 oz. pkgs. cream cheese
1 4 oz. can pimentos
1 #2 can crushed pineapple
1 c. chopped celery
1 c. chopped nuts
½ pt. cream

Heat pineapple lukewarm, add jello, cool 10 min. Then add other ingredients. Use all liquid in pimentos and pineapple. No water used. Pour into 7½ by 12 dish or mold. Chill until firm. Serves 15.

Jetta Doyle—Freeman

GRACE'S SALAD

1 #2 can fruit cocktail
1 large box orange jello
2 c. buttermilk
1 large carton Cool Whip

Heat in saucepan, cool. Add 1 large tub of Cool Whip. Refrigerate. Serves 6.

Grace Campbell—Ninnekah

GRAPE SALAD

2 pkgs. Concord grape gelatin
2 c. boiling water
1 12 oz. can frozen grape juice
1 20 oz. can crushed pineapple, drained
½ c. chopped nuts

Thoroughly dissolve gelatin in boiling water. Add unthawed grape juice and stir until dissolved. Add pineapple and nuts and let set until firm.

TOPPING

1 8 oz. pkg. cream cheese
½ c. mayonnaise
1 pkg. dry whipped topping mix
1 c. miniature marshmallows (optional)

Mix topping according to pkg. directions. Cream mayonnaise and softened cream cheese and add to whipped topping. Fold in marshmallows. Spread on grape salad. Chill.

Jessie Compton—Freeman

JELLO SALAD

1 box jello, lime or lemon, slightly jelled
In blender, mix:
1 pkg. cream cheese
1 small can crushed pineapple
½ c. chopped nuts

Blend well, mix with jello and chill. Serve on lettuce leaf. Serves 6.

Grace Campbell—Ninnekah

JELLO SALAD

2 pkgs. cherry jello
1 c. boiling water

Pour boiling water over jello. Stir until jello melts. Pour in 3 c. cold water. Let it set. Put 1 small tub of Cool Whip on top. Sprinkle grated cheese on top of Cool Whip.

Mazie Parker—Pikes Peak

JELLO SALAD

1 large box black cherry jello
¾ c. celery, finely chopped
½ c. sugar
2½ c. liquid (beet juice is 1 c., 1 c. water and ½ c. salad vinegar)
1 c. beets, shredded

Bring liquids to a boil, add jello and sugar. Let set until slightly congealed. Add beets and celery. I like to add 1 c. cottage cheese. Pour into a mold or 9 x 13 baking dish. Chill.

Muryl Ross—Friend

EASY JELLO SALAD

1 box orange Jello, dry
1 small carton Cool Whip
1 8 oz. carton cottage cheese
1 small (8 oz.) can crushed pineapple

Drain juice from pineapple and mix with above. Add ½ c. pecans and 1 c. miniature marshmallows, if desired. Chill.

Allene Rutledge—Slaton

LUCILLE'S JELLO SALAD

1 pkg. orange Jello
1 pkg. lemon Jello
1 c. pineapple juice

Combine these 3 things in saucepan and boil 4 minutes, stirring all the time. Set aside to cool. Whip 2 pkgs. of Dream Whip according to instructions on pkg. Stir in the above mixture on low speed. Add 1 pt. cottage cheese, large curd preferred. Add 1 medium size can pineapple and 1 c. nuts. Place in refrigerator overnight.

Jeanette Worden—Ninnekah

LEMON WHIPPED CREAM SALAD

2 pkgs. lemon Jello
1 #2 can crushed pineapple (save juice)
100 miniature marshmallows
3 bananas, cubed

Prepare Jello using 1 c. hot water and 2 c. cold. Chill and add above ingredients. Then chill until firm in a 9 x 13 in. Pyrex dish.

Combine:
1 egg, well beaten
½ c. sugar
1 c. pineapple juice
1½ T. flour

Cook until thick, stirring constantly. Cool and fold in ½ pt. whipping cream, whipped. Spread over Jello mixture. Sprinkle ¼ lb. coarsely shredded cheddar cheese over top.

Jessie Compton—Freeman

LEMON JELLO SALAD

1 #303 can crushed pineapple (large)
2 boxes lemon Jello
1 pkg. pecans
1 c. shredded cheddar cheese
1 medium (9 oz.) Cool Whip
1 c. sugar
1 c. water

Soak Jello and water while pineapple and sugar are boiling for 5 minutes. Add pineapple to Jello mix. Add cheese. Let partially jell and add Cool Whip and pecans. Let set again.

Gwen Smith—Slaton

LIME JELLO SALAD

1 small pkg. cream cheese
1 c. celery, chopped
1 c. pecans, chopped
1 c. pineapple, drained
lime Jello

Mix pineapple juice with cream cheese. Make Jello according to directions on box. Let cool until nearly jelled; then add remaining ingredients to Jello.

Ruth Forbes—Slaton

LIME JELLO SALAD

1 3 oz. pkg. lime jello
1 c. hot water

Mix these together. Then, mash 1 8-oz. cream cheese with fork. Add jello mixture. Add 1 c. of pineapple juice and 1 small can of sliced pineapple. Then add as many pecans and small marshmallows as you desire. Serves 6.

Doris M. Schlecht—Ninnekah

LIME SALAD

2 pkgs. lime jello
2 c. hot water
2½ c. crushed pineapple
juice of 1 lemon
¾ c. sugar

Bring lemon juice, pineapple and sugar to a boil; dissolve jello in hot mixture. Let partially congeal.

Add:
1 pt. whipped cream
1 c. nuts
1 c. grated cheese

Place in refrigerator to congeal.

Florence Lowe—Slaton

MOLDED SALAD

1 box lime Jello
1 c. hot water
1 c. condensed milk
½ c. salad dressing
1 c. cottage cheese
1 c. crushed pineapple
½ c. nuts

Mix Jello and hot water. Let chill. Add milk and let begin to set. Add remainder of the contents and put in your favorite mold. Serves 8.

Virgie Howard—Pioneer

ORANGE SALAD SUPREME

1 pkg. orange tapioca pudding mix
1 3 oz. pkg. orange jello mix
1 pkg. vanilla instant pudding mix
2 c. hot water
1 carton Cool Whip
1 can mandarin oranges, drained

Combine orange tapioca pudding mix, orange jello mix and vanilla pudding mix with hot water. Cook until thick and bubbly, stirring constantly as this burns easily. Let cool completely. When cool, fold in Cool Whip and drained oranges. Pour into bowl or mold and chill until set. Makes 12 ½-cup servings.

Gerry Newton—Alex

ORANGE CARROT SALAD

1 6 oz. pkg. orange-flavored gelatin
2 c. boiling water
1½ c. cold water
2 large carrots, shredded
1 11 oz. can mandarin oranges, drained
1 15½ oz. can crushed pineapple, undrained
½ c. chopped pecans

Dissolve gelatin in boiling water, and stir in cold water. Chill until partially set.

Fold carrots, oranges, pineapple, and chopped pecans into thickened gelatin. Spoon into an oiled 2 qt. mold; chill until set. Unmold on lettuce leaves. Yields 12 to 15 servings.

Mabel Phariss—Happy Home

ORANGE AND PINEAPPPLE SALAD

1 large pkg. orange gelatin
2 c. boiling water
1 6 oz. can frozen orange juice
1 15½ oz. can pineapple chunks, drained
1 small can mandarin oranges, drained

Dissolve gelatin in boiling water. Add orange juice and pineapple juice drained from chunks. Chill. Add fruit to gelatin when in the syrup stage. Chill. Serves 8-10.

Claire Powell—Extension Home Economist

PACIFIC SALAD

Dissolve 1 pkg. lime jello in 1 c. boiling water. Add juice from 1 9-oz. can crushed pineapple. Chill until slightly thickened. Beat until frothy.

Fold in:
1 9 oz. pineapple
1 c. creamy cottage cheese
½ c. mayonnaise
1 t. horseradish (optional) or
½ c. whipped cream, whipped
¼ c. nuts

Chill until firm. Serves 6-8.

Alberta Taylor—Lucille

PINEAPPLE CHEESE SALAD

2 boxes lemon jello
4 c. hot water
1 #211 can pineapple tidbits, drained
2 large bananas, sliced
¾ c. miniature marshmallows
juice from pineapple tidbits
½ c. sugar
2 T. flour
1 egg
2 T. butter
1 T. lemon juice

Dissolve the jello in hot water. Cool. When thickened, add pineapple, bananas and marshmallows. Mix and pour into a 9 x 13 dish and chill. Make a dressing by combining, in the top of a double boiler, the juice and enough water to make 1 c., sugar, flour, egg, butter and lemon juice. Cook until thick. Cool. When completely cooled, mix with 1 c. whipping cream that has been whipped. Spread over the congealed mixture. Top with grated cheddar cheese (1 c.) if desired.

Helen Snedeker—Friend

RASPBERRY SALAD

1 3 oz. pkg. raspberry gelatin
24 large marshmallows
4 oz. cream cheese
1 #2 can crushed pineapple, drained
1 c. pecans, chopped
½ pt. cream, whipped

In double boiler, place 2 c. water; add marshmallows to water. After marshmallows have melted, remove from burner and add gelatin. Dissolve gelatin and cool mixture until it is congealed slightly. Soften cream cheese with some of pineapple juice. Add pineapple and nuts. Whip gelatin mixture. Add pineapple-cheese mixture to gelatin and then fold in whippped cream. Chill. Serves 12.

Claire Powell—Extension Home Economist

SEVEN-UP SALAD

½ c. hot water
1 pkg. lemon jello
1 8 oz. pkg. cream cheese
1 t. sugar
½ c. nuts
1 8 oz. bottle Seven-Up
1 c. crushed pineapple

Mix water and jello. Beat cream cheese. Add pineapple, sugar, nuts and Seven-Up. Add to jello. Stir well and chill.

Genny Newton—Meridian

SPRINGTIME SALAD

2 boxes regular lemon jello
1 #2 can crushed pineapple (drain and save 1 c. juice)
1½ c. miniature marshmallows
3 bananas, cubed

Dissolve jello in 4 c. hot boiling water. Set aside to cool. When cool, add the pineapple, bananas and marshmallows. Let set in refrigerator. Prepare custard while jello mixture is chilling.

1 egg, beaten slightly
½ c. sugar
1 c. pineapple juice (from above)
1½ T. flour

Cook this mixture till thick and slightly clear. Cool. Whip ¾ pt. whipping cream (can use the whole thing); then combine with cooled custard. Spread on the top of jello after it has set. You can top this with cheddar cheese or pecans.

Ruby Nelson—Ninnekah

STRAWBERRY AND SOUR CREAM GELATIN

2 3 oz. pkgs. strawberry gelatin
1 c. hot water
1 large pkg. frozen strawberries
1 20 oz. can crushed pineapple
½ c. chopped nuts
2-3 diced bananas
½ pt. sour cream

Dissolve jello in hot water, add pineapple, bananas, thawed strawberries and nuts. Pour half of mixture into 7 x 12 dish and chill until firm. Spread sour cream evenly over firm gelatin. Top with remaining gelatin; chill until firm. Serves about 16.

Grace Rowe—Arcadia

STRAWBERRY SALAD

1 large pkg. strawberry jello
1 large and 1 small pkg. frozen strawberries
½ c. small pecans
1½ c. boiling water
1 large can crushed pineapple (do not drain)
2 cartons sour cream

Mix jello and boiling water until jello is dissolved. Add strawberries, pineapple and pecans. Pour half of mixture into an 8 x 12 x 2-inch pan or dish and refrigerate until mixture sets. Add 1 carton sour cream to remaining mixture and set aside. When salad in refrigerator has set, spread 1 carton of sour cream on top, then pour remaining salad mixture on top and refrigerate until set.

Anna May Milliken—Happy Home

$1,000 SALAD

Combine 1 small box orange Jello with 1 c. boiling water.

Add 1 c. 7-Up. Refrigerate for 45 minutes.

Add:

1 small can crushed pineapple
2 sliced bananas
1 jar maraschino cherries
½ c. chopped nuts
1 c. coconut
½ pt. whipped cream

Mary Alice Byars—Slaton

TWO TONE

1 6 oz. box orange jello—
2 c. boiling water
2 c. cold water
1 3 oz. box lime jello—
1 c. boiling water
1 c. cold water
½ pkg. tiny marshmallows
1 small pkg. (or large if desired) cream cheese (set out ahead of time to soften)
1 c. whipping cream
½ c. pecans (chopped)
1 c. (or more) crushed pineapple, drained (I use juice for part water in the jello.)

Dissolve orange jello in boiling water and add marshmallows, stirring until dissolved. I mash cream cheese and add hot jello to it to help mix better. Add to rest of jello. Add the 2 c. of cold water and let set until it begins to thicken. Whip cream and add to jello, also nuts and pineapple. Let set overnight or until firm. Next A.M. dissolve lime jello as directed on box (or 2 c. water). When cool, pour slowly over set jello and let set till firm. This makes a large salad in a 13 x 9 x 2-inch pan. Keeps well. I have used red jello on top for christmas salad, too.

Jessie Compton—Freeman

UNDER THE SEA SALAD

1 3 oz. pkg. lime jello
¼ t. salt
1 c. boiling water
1 c. pear halves
1 T. lemon juice
2 3 oz. pkgs. cream cheese

Dissolve jello and salt in boiling water. Drain pears, measuring ¾ c. syrup, adding water if necessary. Dice pears and set aside. Add syrup and lemon juice to jello. Measure 1¼ c. into mold. Chill until set, but not firm. Meanwhile, soften cheese. Add remaining jello and blend until smooth. Chill until very thick. Fold in pears. Spoon into mold. Chill until firm. Unmold.

Doris M. Schlecht—Ninnekah

Congealed Vegetable Salads

HOLIDAY AVOCADO SALAD

1 6-oz. pkg. lime flavored jello
2½ c. boiling water
2 T. lemon juice
2 T. onion juice
1 c. mayonnaise
2 medium avocados peeled, seeded and chopped
1 c. chopped celery
¼ c. finely chopped green pepper
½ c. whipping cream

In large bowl dissolve jello in boiling water; stir in lemon and onion juices. Beat in mayonnaise with beater until smooth. Chill until practically set, (consistency of unbeaten egg white). Fold in avocado, celery, whipped cream into jello mixture. Put into a 9-inch by 12-inch by 2-inch pan. Chill until firm. Cut into squares and serve on lettuce, lined plates. Garnish with additional avocado slices and cherry tomatoe halves, if desired. Makes 10 to 12 servings. You may also make this salad in a 6 c. ring mold.

Vera Collins—Ninnekah

BEET SALAD

1 pkg. black cherry Jello
1 c. hot water; dissolve together

Add:

1 can diced beets, drained
1 can crushed pineapple
1 c. pecans

Pour into flat Pyrex bowl and chill.

Dressing:

1 c. mayonnaise
¼ c. onion, chopped fine
¼ c. celery, chopped fine

When ready to serve, cut Jello mixture into squares. Add large spoon dressing to each square. Serve on lettuce leaves.

Icy Tabler—Slaton

COOL COLESLAW SALAD

1 3-oz. pkg. orange pineapple flavor gelatin
½ t. salt
2 T. vinegar
1 c. boiling water
½ c. cold water
½ c. mayonnaise
½ c. sour cream
1 T. prepared mustard
1 T. grated onion
2 T. diced pimento
1 T. chopped parsley
3 c. shredded cabbage

In a medium bowl dissolve gelatin and salt in boiling water add vinegar and cold water. Add mayonnaise, sour cream, mustard and onion. Blend well. Chill until thickened. Fold in cabbage, pimento and parsley.

Pour mixture into a serving bowl and chill until firm. Serves 8.

Virgie Howard—Pioneer

SOUFFLE SALAD

Dissolve:
1 pkg. lemon jello
1 c. hot water
(partly congeal)
Beat and add:
1 c. salad dressing
1 c. small curd cottage cheese
Beat—add:
1 c. shredded fine cabbage
¼ c. green pepper
¼ c. chopped pimento
1 c. chopped celery
2 T. minced onion
pinch of salt
Serves 10.

Nancy Calhoun Kelley—Ninnekah

FRESH SPINACH SALAD

Dissolve:
1 small pkg. lemon jello
in
1 c. boiling water
Cool.
Add:
1 c. Miracle Whip
½ t. salt & pepper
Beat in mixer. Chill until partically set.
Add:
1½ c. chopped fresh spinach
1 c. cottage cheese
¼ c. chopped fresh green onion
¼ c. chopped celery
Chill.

Jessie Compton—Freeman

SPINACH SALAD

1 pkg. lime jello
1 c. hot water
1 T. vinegar
½ t. salt
1 c. spinach, chopped, thawed
½ c. mayonnaise
1 t. onion
1 c. small curd cottage cheese

Mix jello, hot water, vinegar and salt together. Chill until slightly congealed. Mix in the remaining ingredients and pour into a mold or 9x13 dish. Chill until set.

Muryl Ross—Friend
Othala Estes—Friend

SPINACH SALAD

1 pkg. lime jello
1 c. hot water
1 T. vinegar
salt and pepper to taste

Mix together above ingredients and chill until firm.

Fold in:
1 c. chopped celery
1 c. frozen (thaw before using) or fresh spinach
½ c. mayonnaise
1 c. small curd cottage cheese

Keep refrigerated.

Sue Gilliam—Friend

TOMATO ASPIC

Soak 1 T. gelatin in 2 T. cold water. Dissolve it in 2 T. boiling water. Add 1 (10-oz.) can tomato soup. Heat about 2 c. tomato juice (27½-oz. cans). Dissolve in it 1 (3¼-oz.) pkg. lemon flavored gelatin. Combine the two mixtures. Add ⅛ t. salt. Mold & chill.

Margaret Smith—Meridian

TOMATO ASPIC

1 can stewed tomatoes
½ can water
1 pkg. lemon jello
1 c. celery, finely chopped (optional)

Put tomatoes in a blender and liquify. Add the water to the tomatoes and mix well. Place in a saucepan on medium heat, until mixture comes to a boil. Pour into bowl with lemon jello and stir well. Add celery if wanted. Pour into 9 x 13 pyrex dish or in small molds. Refrigerate.

Carolyn Spradlin—Pioneer

TOMATO ASPIC

5 ribs celery
4 green onions
¼ c. parsley, chopped
½ c. olives, chopped
46 oz. V8 juice
3 pkg. gelatin
salt, pepper, Worcestershire, Tabasco, garlic juice, lemon juice
½ t. sugar

Heat ½ of V8 juice. Soften 3 pkgs. gelatin in ½ c. water. Stir softened gelatin into warm juice until dissolved. Pour in the other juice and stir. Season with salt, pepper, Worcestershire sauce, Tabasco, garlic juice, sugar and lemon juice. Put in a bowl and refrigerate to jell slightly. Finely chop: celery hearts, green onions, parsley and olives. Add this to the slightly set gelatin mixture. Stir. Place in a mold and set in refrigerator to jell. Serve with mayonnaise on a bed of lettuce. Serves: 10.

Carolyn Spradlin—Pioneer

TOMATO SOUP SALAD

1 can tomato soup
1 small box of lemon jello
Heat together and let cool.
1 c. chopped celery
1 c. chopped green pepper
½ c. stuffed olives chopped
1 c. cottage cheese
1 c. mayonnaise
2 T. sugar

Mix above together let cool. Pour into a 9-inch by 12-inch baking dish. Chill over night. Serves 16 to 20.

Vera Collins—Ninnekah

DELUXE VEGETABLE SALAD

1 can tomato soup
3 boxes lemon gelatin
1 c. hot water
1 c. cold water
1 c. mayonnaise (or Miracle Whip)
1½ t. minced onion
1 bell pepper, chopped
1 cucumber, diced
1½ c. chopped celery
½ c. broken pecans
1 3-oz. pkg. cream cheese

Heat soup in large sauce pan. Stir in cream cheese. Dissolve gelatin in hot water; add cold water. Pour into soup mixture. Add salad dressing and mix well. (Use mixer until smooth.) Put in refrigerator to partly congeal. Add vegetables and nuts. Pour into 2 one-quart molds or 1 two-quart mold. Congeal in refrigerator. Serve on lettuce leaf.

Nona Sue Sheerer—Rural Neighbors

JELLIED VEGETABLE SALAD

1 pkg. lemon gelatin
1½ c. boiling water
¼ c. lemon juice
½ t. salt
½ t. Worcestershire sauce
1 c. shredded raw cabbage
½ c. shredded raw carrots
1 pimento, chopped
1 green pepper, chopped
lettuce
salad dressing or mayonnaise

Dissolve gelatin in boiling water. Add lemon juice, salt and Worcestershire sauce. Chill until slightly thick. Fold in cabbage, carrots, pimiento & green pepper. Pour into a mold and chill until firm. Unmold on crisp lettuce and serve with salad dressing or mayonnaise.

Ohal Brand—Ninnekah

Meat Salads

COTTAGE CHEESE SALAD

2 c. creamed cottage cheese
2 green onions with tops, chopped
2 hard boiled eggs, chopped
salt and pepper to taste

Mix and serve at once. Serve on lettuce leaf. Serves 4.

Ila Cooper—Slaton

DUTCH HERRING SALAD

3 salt herring
2 tart apples, diced
4 cooked potatoes, diced
5 sour gherkins, diced
1 cooked beet, diced
3 scallions in vinegar
¼ t. mustard
dash pepper
3 hard-boiled eggs, diced
mayonnaise to moisten

Wash herring and soak 3 hours in cold water. Tear them lengthwise and cut into narrow strips. Mix with remaining ingredients, reserving 2 of the eggs. Combine reserved eggs with additional mayonnaise and serve with the salad. This recipe will serve 8.

Pamela Williams—Ninnekah

EGG SALAD FOLDOVERS

Sift together:
1 c. flour
½ t. salt

Cut in ⅓ cup shortening until particles are the size of peas. Add 3 or 4 T. milk and toss until dough is moist enough to hold together. Divide pastry into 4 equal parts. Set aside.

Egg salad filling:
3 hard-cooked eggs chopped coarsely
2 t. instant minced onion
2 T. chopped celery
¼ c. mayonnaise
1 t. mustard
½ t. salt
⅛ t. pepper

Combine the above and carefully fold in the chopped eggs. Roll out the pastry in four 6-inch circles. Place ¼ of the egg salad mixture in center of each circle. Fold over and seal edges. Prick top. Place on ungreased cooky sheet. Bake at 400 degrees for 20 minutes. Serve hot or cold with Cheese Sauce. A 6-inch saucer is a good guide for rolling the pastry to size.

Cheese Sauce:

Melt 2 T. butter in saucepan. Blend in 2 T. flour. Gradually add 1 c. milk. Cook,

(Continued Next Page)

stirring constantly until thickened. Add ½ c. grated cheddar cheese; stir until melted. Salt and pepper to taste.

Hattie Orr—Rural Neighbors

CHEESE, MACARONI AND BROCCOLI SALAD

1 pkg. macaroni and cheese
½ t. garlic salt
1 c. carrots, grated
1 c. broccoli floweretts
2 boiled eggs
½ c. green onions, chopped
⅓ c. crisp bacon or bacon salad topping
mayonnaise

Cook macaroni according to pkg. directions. Drain. Mix all ingredients with enough mayonnaise to hold together. Place in a bowl with a tight fitting lid. Sprinkle a little grated carrots on top.

Muryl Ross—Friend

MACARONI SALAD

1 8-oz. pkg. elbow macaroni
¼ c. chopped sweet pickles
2 pimentos, chopped
1 med. onion, minced
3 boiled eggs, diced
1 t. chili powder
Miracle Whip salad dressing

Cook macaroni in salted water until tender. Rinse in cold water. Drain, add ingredients and mix well.

Mary Hedger—Blue Bonnet

MACARONI EGG SALAD

1 T. salt
3 qts. boiling water
2 c. elbow macaroni (8-oz.)
1 med. cucumber
½ c. chopped celery
¼ c. chopped red onion
1 t. salt
¼ t. dill weed
⅛ t. pepper
3 T. vinegar
2 T. salad oil
8 hard-cooked eggs
2-3 c. mayonnaise
lettuce

Add 1 T. salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain again. Dice ¾ of the cucumber; slice remainder for garnish. Mix together macaroni, dice cucumber, celery, onion and remaining seasonings in large bowl. Chill. Coarsely chop 4 eggs and halve 4. Add chopped eggs and mayonnaise to macaroni mixture; mix lightly. Arrange salad in lettuce-lined bowl and garnish with halved eggs and cucumber slices. Makes 4 servings.

Jessie Compton—Freeman

PASTA SALAD

1 lb. rotelle, twists or fettuccine
1 bunch parsley, chopped
1 6-oz. can small pitted black olives, drained
1 4½-oz. can chopped black olives
1 8-oz. can artichoke hearts, drained and quartered
1 bunch scallions, chopped
1 green pepper, chopped
3-5 pieces cooked chicken, diced
¼ lb. sliced salami, chopped

Dressing:

½ c. fresh lemon juice
¾ c. olive oil
¼ c. mayonnaise
½ t. seasoned salt
freshly ground pepper
1 T. basil

Cook pasta until done. Drain and put in large bowl. While pasta is still warm, add remaining ingredients and dressing. Toss well.

Carolyn Whitener—Ninnekah

HOT GERMAN RICE SALAD

1 c. long grain rice
8 slices bacon
⅓ c. vinegar
½ t. salt
1 t. chopped onion
1 boiled egg, diced
⅓ c. sugar
½ t. celery seed
2 t. chopped pimentos
¼ c. bacon drippings

Cook the rice as directed. Cook the bacon until it is crisp, drain and crumble. In the same pan combine the bacon drippings, the cooked rice and the remaining ingredients except the bacon. Cook and stir until the liquid is absorbed. Add the bacon and toss. Top with the diced egg. This will serve 6.

Bea McKee—Rural Neighbors

RICE A RONI SALAD

1 box chicken flavored rice (cook as directed & cool 30 min.)
2 6-oz. jars of marinated artichokes (reserve juice)
½ c. chopped green peppers
10 chopped green olives with pimento
3 chopped green onions and tops

Dressing: (Mix well) ½ c. mayonnaise, ½ t. curry powder and juice from one jar of artichokes. Pour over rice mixture and mix well.

Gloria Calhoun—Extension Secretary

VERMICELLI SALAD

1 pkg. small vermicelli
½ c. celery, chopped
½ c. green pepper, chopped
ripe olives
mayonnaise to taste
¼ c. salad oil
2 T. Accent
3 t. lemon juice

Cook vermicelli as directed - drain and add the first three ingredients. Let stand over night in the refrigerator. Add the celery, green pepper and chopped ripe olives. Top with the mayonnaise to suite your taste.

Bea McKee—Rural Neighbors

CHICKEN AVOCADO SALAD

1 med. avocado, peeled and cubed
3-4 T. lemon or lime juice
1 t. salt
1 3½-oz. can pitted olives, sliced
2 c. celery, chopped
3 hard cooked eggs, quartered
2 c. cooked chicken, diced
lettuce leaves
pimento strips

Sprinkle avocado with lemon juice and salt; toss gently to coat. Combine avocado, olives, celery, and chicken; mix gently. Combine mayonnaise and 1 T. lemon juice; mix well. Stir mayonnaise mixture into the chicken mixture. Serve salad on lettuce, garnish with egg quarters and pimento strips. Serves 6.

Grace Campbell—Ninnekah

BAKED CHICKEN SALAD

2 c. diced, cooked chicken
1½ c. finely sliced celery boiled until tender
1 T. onion, chopped fine, boiled until tender
1 t. salt
1 t. Accent
½ c. toasted, slivered almonds
1 c. mayonnaise (NOT Miracle Whip)

Mix and put in slightly greased 7 x 11 inch baking dish. Cover with sliced cheese. cover with crushed potato chips. Bake for about 30 minutes at 400 degrees. (May serve on pineapple slices.) Serves 8.

Imogene Fields—Meridian

HOT CHICKEN SALAD

2 c. diced cooked chicken
1 c. fresh celery, diced
½ c. toasted slivered almonds
1 t. salt
4 T. minced green onions
1 small green pepper, diced
½ c. mayonnaise
2 T. chopped pimento
2 T. lemon juice
½ c. sour cream
2 hard cooked eggs, chopped
½ c. shredded sharp cheddar cheese
crushed potato chips

Tips: You may use turkey in place of the chicken.

Remove all fat and skin from chicken. Cut into 1 in. cubes. Place chicken into large bowl. Add celery, almonds, salt, onions and green pepper. Blend lightly.

Stir together mayonnaise, pimento and lemon juice. Blend in sour cream. Fold dressing into chicken mixture. Sprinkle with eggs, mixing until combined.

Turn into lightly buttered 1½ quart casserole. Sprinkle with cheese.

Bake at 350° for 30 min. or until cheese is melted and casserole is heated through. If desired, sprinkle with crushed potato chips before serving.

Preparation time: 15 minutes
Baking time: 30 minutes
Oven temp.: 350°
Makes 4 servings

Sue Bartlett—Winter Creek

HOT CHICKEN SALAD

3-4 lb. fryer cut in bit size pieces or
4-5 chicken breasts (cooked)
1½ c. chopped celery
2 T. shredded onions
1 can mushroom soup
1 c. mayonnaise
1 c. water chestnuts
1 small can pimentoes

Mix together and put in 9 x 13-inch baking dish. Top with 2 cups crushed potato chips. Add grated cheese. Bake at 350° for 15 - 20 minutes. (May substitute with turkey.) Serves 6 - 8 persons.

Martha Spoon—Winter Creek

HOT CHICKEN SALAD

1 c. potato chips, crushed
2-3 c. chicken, cooked and cubed
1 c. celery, diced
1 t. onions
½ c. pecans
2 eggs, hard boiled
½ t. salt
½ t. Worcestershire sauce
1 T. lemon juice
½ c. mayonnaise, not salad dressing
1 can mushroom soup
2 c. rice, cooked

Put ½ of crushed potato chips in a 2 quart casserole and the ½ of the other ingredients mixed togehter in the order given. Then slice the eggs, the rest of the chicken mixture and the remaining potato chips. Bake at 400° for 20 minutes.

Carolyn Spradlin—Pioneer

HOT CHICKEN SALAD

4 c. chicken (or turkey)
4 c. celery
1 c. chopped almonds
1 T. grated onion (optional)
4 T. lemon juice
2 c. Kraft's mayonnaise
salt & pepper to taste
1 c. grated cheese (to cover top)
2 c. potato chips

Mix all ingredients together. Place in oven for 20 minutes at 450°. Undiluted mushrooms can be added, but must be room temperature as should all ingredients.

Betty Steed—Freeman

OVEN CHICKEN SALAD

2 c. cubed cooked chicken
2 c. thinly sliced celery
1 c. croutons
1 c. mayonnaise
½ c. toasted chopped or slivered almonds
2 T. lemon juice
2 t. finely chopped onion
½ t. salt
½ c. shredded sharp cheddar cheese
1 c. croutons or crushed potato chips

Combine all ingredients except cheese and the second 1 c. of croutons in a 1½-quart, heat-resistant, non-metallic casserole. Sprinkle with cheese and the 1 c. of croutons or crushed potato chips. Heat, uncovered, on ROAST for 8 to 10 minutes or until bubbly. Serves 4.

Mary Giles—Meridian

SPECIAL HAM AND CHICKEN SALAD

3 c. cooked chicken cut in cubes
3 c. cooked ham
4 c. celery sliced at angle
¾ c. mayonnaise
½ c. sliced olives
½ c. toasted slivered almonds
1 t. salt
1 t. lemon juice

Mix up and let set together a couple of hours before you serve. This makes a pretty center piece if you put it in a clear glass bowl and garnish with frosted grapes or lettuce leaves.

Carolyn Whitener—Ninnekah

HOT CRAB SALAD

1 green pepper
1 c. crab meat
¾ c. shrimp
1 c. celery
1 small onion (chopped)
¾ c. Miracle Whip
1 t. Worcestershire sauce
2 t. catsup
½ c. dryed bread crumbs

Chop green pepper, onion and celery fine. Combine crab and shrimp and add to the vegetables. Blend with other ingredient. Top with bread crumbs. Bake at 350° for 30 minutes. Serves 4.

Pamela Williams—Ninnekah

ERIS'S SALMON SALAD

1 can red sockeye salmon (remove bone & skin)
½-⅔ c. sliced sweet pickle
4 stalks diced celery
½ green pepper diced
3 c. macaroni (cooked in salted water and chilled)
1-2 ripe tomatoes (bite size)
salt if necessary
enough mayonnaise to blend above ingredients

Serves 6 to 10. Variations: Add peppers, lemon juice, chopped green onion to taste.

Jeanette Worden—Ninnikah

SLUGGISH CATSUP

Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.

BAKED SHRIMP - CRAB SALAD

1 green pepper, chopped
1 onion, chopped
1 c. celery, finely cut
1 can crab meat, shredded
1 can shrimp
⅔-1 c. mayonnaise
½ t. salt
pepper to taste
1 t. Worcestershire sauce
1 c. buttered bread crumbs or cracker crumbs

Combine green pepper, onion and celery. Remove tendons from crab meat and flake. Remove black line from shrimp and cut into pieces. Mix crab and shrimp with vegetables. Add mayonnaise and seasoning. Place in buttered baking dish. Cover top with bread crumbs mixed with butter. Bake at 350°F. until top is nicely browned, about 30 minutes. Yields: 8 servings.

Myra Graves—Slaton

MOCK SHRIMP SALAD

1 can tomato soup
1 box lemon jello

Heat until bubbles.

Add:

1 T. sugar
½ t. salt

Cool:

½ c. celery, chopped
½ c. green pepper, chopped
½ c. onion, chopped
1 small carton cottage cheese, drained
1 c. mayonnaise

Mix and chill. Will keep for days in refrigerator. Serves 8 to 10.

Grace Campbell—Ninnekah

SHRIMP SALAD

1 c. diced celery
3 hard boiled eggs
¼ c. French salad dressing
½ t. salt
1 c. pecans (chopped)
½ lb. shrimp or
1 5-oz. can shrimp

Combine chopped celery with chopped boiled eggs, add dressing, salt, and pecans. Fold in shrimp. Serve on large lettuce leaf. Chill before serving.

Gerry Newton—Alex

TUNA FISH SALAD

1 can tuna fish
½ c. celery, chopped
1 t. prepared mustard
½ c. diced cucumber
2 hard cooked eggs
½ t. lemon juice
6 lettuce cups
6 tomatoes
mayonnaise to moisten
paprika

Combine the first 6 ingredients. Moisten with the mayonnaise and place the sliced tomatoes in the lettuce cups. Place the cups on a large platter. Pile the tuna salad on the slices of tomato. Garnish with paprika.

Hermina Novotny—Rural Neighbors

Fruit Salads

BANANA SALAD

1 c. white grapes
½ c. pecans
2 bananas
1 c. miniature marshmallows
½ c. coconut
2 large apples
1 can mandarin oranges, drained
1 carton whipping cream, whipped

Mix all of the ingredients together and fold into the whipped cream. Chill.

Helen Snedeker—Friend

FROZEN BANANA SALAD

1 8 oz. pkg. cream cheese, softened
2 T. milk
½ t. baking powder
1 t. vanilla
¼ c. confectioners' sugar
1 #3 can fruit cocktail, drained
2 bananas, sliced
½ c. chopped pecans

Cream softened cream cheese with mixer. Add milk, baking powder, vanilla and confectioners' sugar; mix well. Fold in fruit cocktail and bananas. Place in rectangular dish. Sprinkle with pecans. Freeze until firm. Let stand at room temperature for 5 minutes before slicing into squares to serve. Yield: 12 servings.

Doris M. Schlecht—Ninnekah

FROZEN BANANA SALAD

2 3-oz. cakes cream cheese
dash salt
⅓ c. sugar
½ c. mayonnaise
2 T. lemon juice
½ c. crushed pineapple
2 medium bananas, diced
½ c. chopped walnuts
½ c. maraschino cherries, halved (optional)
1 c. whipping cream, whipped

Mix cream cheese with salt, sugar,

(Continued Next Page)

mayonnaise and lemon juice. Add pineapple, bananas, walnuts and maraschino cherries. Fold in whipped cream; pour into refrigerator freezing tray. Freeze from 8 hours to overnight. Serve on crisp lettuce leaves. Yield: 12 servings.

Anna Lee Hunt—Bitter Creek

CHERRY SALAD

12 oz. Cool Whip
1 can Eagle Brand milk
1 15 oz. can pineapple, drained
1 can cherry pie mix
nuts
coconut

Blend. Store in icebox.

Martha Spoon—Winter Creek

CHERRY FRUIT SALAD

1 can Eagle Brand milk
juice of 2 lemons, or ¼ c. Realemon
1 15½-oz. can crushed pineapple
1 can cherry pie filling
1 c. chopped pecans
2 c. Cool Whip (4½ oz.)

Combine ingredients and pour into a 9" x 13" Pyrex dish; freeze. Cut in squares to serve. Serve on lettuce leaf.

Nona Sue Sheerer—Rural Neighbors

CHRISTMAS SALAD

1 pkg. ground cranberries
2 c. sugar
1 can crushed pineapple
1 pkg. marshmallows

Mix above ingredients and leave overnight. Next morning, add to mixture:

1 pt. whipping cream, whipped
1 c. pecans, chopped

Stir and cool. Serves 10.

Grace Campbell—Ninnekah

CRANBERRY RELISH FOR THE HOLIDAYS

1 bag whole, fresh cranberries, washed
1 fresh orange (no seeds), quartered
1 fresh apple (no core), quartered
½ c. sugar, or to taste
½-1 c. pecans
½ c. dater (no core)

Use a food grinder to grind the cranberries, orange with peeling, dates, apple with peeling, and pecans. Mix well with sugar, and refrigerate for a few hours before serving. Keeps well if there's any left. Good with all Christmas and Thanksgiving foods.

Ethel Glass—Ninnekah

CRANBERRY SALAD

2 c. ground cranberries
2 c. sugar
2 3 oz. pkgs. lemon jello
3½ c. hot water
1 c. celery, diced
1 c. broken nutmeats
1 orange, peeled and ground
1 apple, ground

Combine cranberries and sugar. Let stand. Dissolve jello in hot water. Chill until partially set. Add other ingredients. Mix in cranberries. Let stand until firm.

Imogene Fields—Meridian

CRANBERRY SALAD

2 c. cranberries
1½ c. water

Cook 10 minutes. simmer. Add:

1½ c. sugar
1 3 oz. pkg. strawberry jello

Cool. Add:

1½ c. crushed pineapple
1 apple, chopped
½ c. chopped nuts

Judy Fitch—Ninnekah

CRANBERRY SALAD

6 c. chopped apples
5 c. sugar
1 qt. cranberries
2 pkgs. lemon jello
3 T. gelatin
3½ c. boiling water
2 c. nuts
4 T. vinegar

Grind and cook cranberries until just hot—then cool. Dissolve gelatin in 4 T. cold water. Add jello dissolved in the 3½ c. boiling water and vinegar. Let cool. Grind apples. Mix cranberries, apples, nuts and sugar. Mix with jello. Set aside to congeal. Can be frozen. Serves 16-20.

Ethel Glass—Ninnekah

EASY CROUTONS

Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteeing in garlic butter.

CLEANING THE THERMOS

Fill the bottle with warm water, add 1 teaspoon of baking soda, and soak.

CRANBERRY SALAD

2 c. cranberries, ground
1 c. sugar
1½ c. red apple, unpeeled and ground firm
2 oranges, seeded, unpeeled and ground
¾ c. pineapple or finely chopped celery for "crunch"
pinch of salt on apples
2 T. lemon juice stirred in apples
1 3 oz. pkg. gelatin (lemon, raspberry or strawberry)

Using fruit juice, make up gelatin, adding water to make 1½ c. When cooled to egg white consistency, stir in the sweetened cranberries, apple, orange, and celery or pineapple.

This is better made the day before. Nuts can be added (½ c.), but have a tendency to "soak."

Virginia Hadley—Blue Bonnet

CRANBERRY SALAD

Grind:
1 pkg. cranberries
4 oranges
4 apples
Add:
½ c. nuts
2 c. sugar
Mix:
2 3-oz. pkg. strawberry jello with
2½ c. boiling water

When cool, add to cranberries.

Percilla Lamar—Freeman

CHRISTMAS CRANBERRY SALAD

1 lb. ground cranberries
1 c. sugar
1 12 oz. pkg. large marshmallows
1 pt. whipped cream
1 1 lb. can crushed pineapple
1 c. chopped pecans

Grind cranberries, add sugar and set overnight. Beat whipping cream and add marshmallows which have been sliced, set overnight. After allowing to set overnight fold cream mixture, cranberry mixture, nuts, and pineapple together. This can be frozen for later use.

Nancy Johnson—Ninnekah

CRANBERRY CREAM SALAD

2 pkgs. cherry gelatin
⅓ c. sugar
2¼ c. boiling water
2 c. cooked whole sweetened cranberries
¾ c. chopped English walnuts
¾ c. chopped celery
2 c. sour cream

Heat water for gelatin. Stir in sugar and gelatin. Add sweetened, cooked undrained cranberries to gelatin and water. Cool, add nuts and celery. When mixture is partly set, fold in sour cream. Let freeze in long (9 x 13) oblong pan or dish. Cut in squares and serve on lettuce. Will serve 12.

Lois Cunningham—Lucile

CRANBERRY FLUFF

2 c. raw cranberries, ground
3 c. tiny marshmallows
¾ c. sugar
2 c. diced, unpeeled tart apples
½ c. seedless green grapes
½ c. broken walnuts
¼ t. salt
1 c. heavy cream, whipped

Combine cranberries, marshmallows, and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in whipped cream. Chill. Turn into a serving bowl or spoon into individual cups.

Makes 8-10 servings.

Jeanette Worden—Ninnekah

CRANBERRY-ORANGE SALAD

2 c. raw cranberries
1 orange
1 c. sugar
⅛ t. salt
1 pkg. lemon or orange Jello
½ c. nuts if desired

Grind cranberries and orange and mix with sugar. Let stand to blend. Prepare Jello according to directions on pkg. Chill until it begins to thicken; add cranberry mixture. Pour into one large mold or individual molds. Chill.

Mary Beth Bennett—Lucile

CRANBERRY RELISH

1 box orange Jello
1 c. sugar

Mix together in 1 c. boiling water. Add ½ lb. cranberries and 2 oranges, ground, that have been covered with 1½ c. sugar.

Then add chopped celery, chopped apples and pecans. Chill.

Ruby Nelson—Ninnekah

EASY FROZEN CRANBERRY SALAD

1 can whole cranberry sauce
1 can crushed pineapple
1 c. sour cream

Mix together and freeze.

Anna Mae Milliken—Happy Home

LILLIE'S CRANBERRIES SALAD

1 lb. cranberries, ground
2 c. sugar
1 pkg. Dream Whip
1 small pkg. marshmallows
1 small can pineapple
nuts

Mix cranberries and sugar and add other ingredients. Whip Dream Whip and fold in. Chill overnight. 8-10 servings.

Jeanette Worden—Ninnekah

MOLDED CRANBERRY SALAD

1 9 oz. can crushed pineapple
1 3 oz. pkg. cherry jello
1 T. lemon juice
½ c. sugar
1 small orange (ground in food grinder)
1 c. ground fresh cranberries
1 c. finely chopped celery
½ c. chopped walnuts

Dissolve jello and sugar in 1 c. boiling water. Drain pineapple and reserve syrup. Add enough water to make ½ c. Add syrup and lemon juice to jello. Chill until partially set. Add cranberries, orange, celery and nuts. Pour into individual molds and chill overnight. Serve with lettuce and mayonnaise (optional).

Anna Mae Milliken—Happy Home

RAW CRANBERRY SALAD

1 qt. cranberries
3 c. sugar
4 apples
1 onion
1 c. nuts
1 c. celery

Grind cranberries, apples, orange in food chopper. Dice celery and break units. Mix all ingredients together. Chill and serve. This will keep for several weeks.

Olean Bowen—Alex

AUNT VERA'S RAW CRANBERRY SALAD

2 pkgs. cherry jello
2 c. boiling water
2 c. pineapple juice

Mix together and cool.

Grind:
1 lb. cranberries
2 oranges
2 peeled apples
1 c. nuts, chopped

Add:
2 c. sugar

Let stand 1 hour.

Add cranberry mixture to jello and stir. Place in refrigerator until ready to serve. Salad will keep 3 weeks.

Jeanette Worden—Ninnekah

FIVE CUP SALAD

1 c. mandarin oranges
1 c. pineapple chunks
1 c. miniature marshmallows
1 c. coconut
1 c. cultured sour cream
1 c. nuts, chopped (optional)

Mix ingredients together and chill.

Beulah Pope—Ninnekah
Anna Mae Milliken—Happy Home

FROZEN SALAD

1 large can crushed, drained pineapple
1 can cherry pie filling
1 c. chopped pecans
1 large carton Cool Whip
1 can Eagle Brand milk

Mix and freeze. Serve on lettuce.

Icy Tabler—Slaton

FRUIT SALAD

1 c. light cream
1 T. flour
½ c. sugar
¼ t. salt
1 t. vanilla
1 c. pineapple
1 pkg. miniature marshmallows
½ c. chopped pecans
1 c. coconut
1 c. sour cream

Mix together the cream, flour, sugar, salt and vanilla. Cook until thick. Cool. Mix with the pineapple, marshmallows, pecans, coconut and sour cream. Chill.

Irene Auld—Pikes Peak

FRUIT SALAD

1 can fruit cocktail
1 can crushed pineapple
1 can mandarin oranges
2 c. miniature marshmallows
1 c. pecans, chopped
½ c. maraschino cherries

Drain the fruit cocktail, pineapple and mandarin oranges. Put into a large bowl. Then add the marshmallows and nuts, and stir until all is mixed well. Chill and let set for several hours. Stir again and then serve, adding the maraschino cherries.

Mickey Berry—Ninnekah

FRUIT SALAD

1 can peaches, drained
1 can pears, drained
1 can green grapes, drained
1 apple
2 bananas
1 can mandarin oranges, drained
1 can apricots, drained
1 can chunk pineapple, drained
1 c. coconut
1 c. pecans, chopped

You may also use any fruit in season. Mix all ingredients together and chill. Serves 25.

Grace Campbell—Ninnekah

FRUIT SALAD

1 box vanilla instant pudding
1 16 oz. can fruit cocktail
1 16 oz. pineapple tidbits
4 bananas

Mix fruit in bowl with the juice. Add pudding and stir until well blended. Refrigerate.

Yields 6 to 8 servings.

Agnes Workman—Ninnekah

FRESH FRUIT SALAD

2 c. cubed fresh pineapple
1 c. sliced fresh strawberries
1 banana, sliced
¼ c. shredded coconut
⅓ c. orange juice

Gently mix all ingredients well so that fruit is well coated with the orange juice (to prevent darkening). Chill. Makes 4 c.

Nadine Wendling—Blue Bonnet

IRIS' FRUIT SALAD

1½ c. sugar
2 12 oz. cans frozen orange juice
2½ 12 oz. cans hot water
1 large box strawberries
1 large bag peaches, sliced
1 20 oz. can crushed pineapple (juice & all)
1 small jar maraschino cherries & juice
4-6 bananas

Stir and freeze. Thaw 30 minutes before serving.

Iris Dunn—Ninnekah

VALTI'S FRUIT SALAD

1 small pkg. vanilla pudding
1 small pkg. tapioca pudding
1 can mandarin oranges, drained
1 can pineapple chunks, drained
1 banana, sliced

Cook pudding together with 3 c. liquid. (Use liquid from canned fruits and add orange juice or water to make remainder 3 c.) Cook slightly, then add fruit. Refrigerate. (I serve this over chiffon or angel food cake, topped with Cool Whip.)

Jeanette Worden—Ninnekah

GOOD SALAD

1 17 oz. can fruit cocktail
1 15¼ oz. can crushed pineapple
1 pt. cottage cheese
5 oz. whipped topping

Drain and combine fruit cocktail and crushed pineapple. Add cottage cheese and whipped topping. Chill thoroughly. Sprinkle dry lime jello (or any flavor of your preference) over salad.

Muryl Ross—Friend

HEAVENLY HASH

1 pkg. cranberries
1½ c. sugar
1 pkg. miniature marshmallows
1 c. pecans
¼ pt. whipping cream

Mix together and eat.

Ruby Nelson—Ninnekah

HI VI CHRISTMAS SALAD

1 can pineapple tidbits
1 can mandarin oranges
1 large box orange Jello
2 c. small curd cottage cheese

Mix first 4 ingredients; then add whipped cream, and stir. Throw Jello in (don't use water); then add about 3-4 c. coconut and 1½ c. finely ground pecans.

Nola Perkins—Washita Valley

PARTY SALAD

1 large carton Cool Whip
1 14 oz. can sweetened condensed milk
1 13¼ oz. can crushed pineapple, drained
1 can cherry pie filling
½ c. chopped pecans
1 c. flaked coconut
1 c. small marshmallows

In large bowl mix Cool Whip and milk. Refrigerate for 1 hour. Add remaining ingredients. Stir well. Refrigerate overnight. RICH RICH RICH.

Jessie Compton—Freeman

PINEAPPLE SALAD

1 8 oz. can crushed pineapple
1 small box pistachio pudding mix
1 9 oz. carton Cool Whip
1 c. small marshmallows
½ c. chopped nuts

Drain juice from pineapple and mix with the pudding. Add the pineapple and mix well. Add the remaining ingredients. Pour in a bowl and refrigerate several hours. Serves 6-8.

Virgie Howard—Pioneer

PISTACHIO SALAD

1 pkg. pistachio instant Jello
1 10 oz. carton Cool Whip
1 c. small marshmallows
1 c. coconut
½ c. pecans
1 small can crushed pineapple

Mix pistachio pudding mix and Cool Whip together thoroughly; then add remaining ingredients. Mix well. Refrigerate overnight before serving.

Ruby Boswell—Ninnekah

PISTACHIO SALAD

2 boxes pistachio instant pudding mix
1 medium carton Cool Whip
1 c. pecans
2 c. miniature marshmallows

Fold dry pudding in Cool Whip. Add other ingredients. Mix. Pour into long dish. Serves 15.

Grace Campbell—Ninnekah

PISTACHIO SALAD

1 pkg. pistachio instant pudding mix
1 large carton Cool Whip
1 large can crushed pineapple with juice
2 c. small marshmallows
1 c. chopped pecans

Mix dry pudding mix into the Cool Whip. Fold in the pineapple and other ingredients. Chill in refrigerator about 1 hour.

Irma Ragsdale—Friendly Mound

CLEO'S PISTACHIO SALAD

1 pkg. pistachio instant pudding
1 large can crushed pineapple
1 large tub Cool Whip

Mix pudding in cook whip. Add pineapple, let chill overnight. Serves 10.

Grace Campbell—Ninnekah

SCALLOPED PINEAPPLE

1 c. margarine
2 c. sugar
3 eggs
3 c. crushed pineapple
4 c. cubed bread crumbs
½ c. milk

Add milk to bread crumbs and set aside. Cream together margarine and sugar; add eggs. Add pineapple and bread crumb mixture to sugar mixture and mix well.

Place in a 9" x 13" casserole dish. Bake at 350° for 45 minutes. Serve hot. An excellent accompaniment.

Mavis Miller—Mail Box

7-CUP SALAD

1 small can mandarin oranges
1 c. miniature marshmallows
1 c. coconut
1 c. grapes, cut-up
1 c. nuts
1 c. maraschino cherries, cut-up
1 pkg. Cool Whip

Mix first 6 ingredients together. Take Cool Whip and fold in. Refrigerate until ready to serve. Makes from 6-8 servings.

Margery Burchfield—Blue Bonnet

SNOWBALL SALAD

1½ c. sugar
1 c. sour cream
2 T. lemon juice
2 cartons Cool Whip
½ c. maraschino cherries, chopped
1 large can crushed pineapple, drained
3 very ripe bananas, sliced

Spread in a 9 x 13 x 2-inch pan and chill overnight.

Mary Alice Byars—Slaton

SNOWBALL SALAD

1½ c. sugar
1 8 oz. carton sour cream
1 small can pineapple
1 medium jar cherries
1 c. pecans, chopped
3 large bananas
2 medium bowls Cool Whip

Mix the first six ingredients. Add the Cool Whip. Chill. This has a better flavor if made the day before.

Sheryl Carr—Winters Creek

SPICED OR PICKLED PEACHES

1 large can peach halves, drained
¾ c. light brown sugar
½ c. vinegar
2 T. pickling spice

Bring liquid (do not use peach juice) to a boil, and add peaches. Cook about 5 minutes. Refrigerate.

Gloria Calhoun—Extension Secretary

VIRGINIA'S TOKAY SALAD

1 12 oz. pkg. cranberries
1½ c. sugar
1 10½ oz. can chunk pineapple, drained
1½ c. Tokay grapes, cut in half and seeded
¾ c. pecans, chopped
1 8 oz. carton whipped topping
2 c. miniature marshmallows

Wash the cranberries and put in a bowl. Add the sugar and stir occasionally until the sugar is dissolved. Drain. Add the pineapple, grapes and nuts. Mix with topping, just enough to cover the ingredients. Then add the marshmallows and lightly stir. Place in a covered bowl and refrigerate.

Carolyn Spradlin—Pioneer

FROZEN WALDORF SALAD

1 8¼ oz. can crushed pineapple
2 eggs, slightly beaten
½ c. sugar
⅛ t. salt
¼ c. lemon juice
½ c. whipping cream, whipped
2½ c. diced unpeeled apples
½ c. sliced celery
½ c. coarsely chopped nuts

Drain pineapple, reserving syrup. Combine pineapple juice, eggs, sugar, lemon juice and salt. Cook over low heat, stirring constantly, until slightly thickened. (You may add 1 c. miniature marshmallows, and stir until melted.) Let cool. Fold in remaining ingredients into cooked mixture. Spoon in 8 in. square pan. Freeze until set. Cut into squares.

Paulette Nicholas—Meridian

WALDORF SALAD

3 c. diced apples
½ c. chopped celery
½ c. red grapes, halved and seeded
½ c. chopped walnuts
½ c. mayonnaise or salad dressing
1 T. sugar (or artificial sweetener)
½ t. lemon juice
½ c. whipping cream

Combine apples, celery, grapes and walnuts. Combine mayonnaise, sugar and lemon juice. Whip cream till soft peaks form; fold into mayonnaise mixture. Fold all into fruit mixture. Chill. Makes 6 servings.

Judith A. McAdams—Ninnekah

WATERGATE SALAD

1 3½ oz. pkg. pistachio instant pudding mix, dry
1 15 oz. can undrained, crushed pineapple
1 c. miniature marshmallows
8 oz. Cool Whip (or other brand)
1 c. pecans, walnut or other nuts (or fruit, drained)

Mix. Chill and serve. I put in large bowl. Can use above for parfait by using jello for the other color. Have jello almost set. Put alternative layers of watergate and orange or other jello in tall glasses. Top with Cool Whip. It looks elegant.

Linda Butler—Ninnekah

WATERGATE SALAD

1 9 oz. carton Cool Whip
1 small box pistachio instant pudding mix
1 1 lb. can crushed pineapple
1 c. small marshmallows
½ c. chopped nuts

Have Cool Whip at room temperature, put pudding mix in it, and stir until well dissolved. Then put the rest of ingredients in. Use the pineapple juice, too. Mix well.

It is better to set in the refrigerator overnight.

Myrtle Cunningham—Lucille
Ratha Glass—Happy Home
Martha Spoon—Winter Creek

WHITE STUFF SALAD

1 large container whipped topping
1 can Eagle Brand milk
¼ c. lemon juice
1 small can crushed pineapple, drained
½ c. pecans or walnuts

Mix the whipped topping, Eagle Brand and lemon juice by hand. Add the pineapple and the nuts. Pour into a plastic container; cover and refrigerate. This may also be put into 2 graham cracker crusts and used as pie. Will serve 15 to 20.

Joyce Leverett—Friend

YUM-YUM SALAD

1 can crushed pineapple, well drained
1 can cherry pie filling
1 can Eagle Brand milk
1 8 oz. carton Cool Whip
¾ c. pecans, chopped

Combine the first three ingredients. Then add the Cool Whip and pecans. Pour into 9 x 13 Pyrex dish. Refrigerate overnight. Serve on a lettuce leaf.

Carolyn Spradlin—Pioneer
Dona Parrish—Arcadia
Mazie Parker—Pikes Peak

Vegetable Salads

BEAN SALAD

2 cans Mexican beans
1 bell pepper, chopped
1 medium onion, chopped
1 can green chilies, chopped
1 8 oz. pkg. cheddar cheese, cubed
1 bottle Italian dressing
1 regular pkg. corn chips

Mix all ingredients except corn chips. Marinate several hours or overnight. Just before serving, add the chips.

Greta Lawson—Ninnekah

BEAN SALAD

1 can French style green beans
1 can English peas
1 can shoe peg corn
½ c. sugar
½ c. vinegar
⅓ c. oil
1 red onion, chopped
1 green pepper, chopped
dash garlic powder
dash black pepper
1 jar pimento

Drain vegetables; place in large bowl. Place vinegar, oil, sugar and garlic in a pan and bring to a boil. Pour over vegetables and refrigerate. Let set at least overnight.

Anna Mae Milliken—Happy Home

FRENCH BEAN SALAD

½ c. vinegar
½ c. sugar
¼ c. salad oil
1 t. salt
2 c. green beans
¼ c. pimentos
1 green pepper
4 sticks celery
1 small onion

Cook green beans until tender. Chop the pimentos, pepper, celery and onion. Mix all the ingredients and let set overnight or until chilled. This will make 4 to 6 servings.

Pamela Williams—Ninnekah

PINTO BEAN SALAD

1 qt. cooked pinto beans, drained
1 c. diced celery
1 medium green pepper, diced
1 carrot, diced
1 onion, chopped
½ c. mayonnaise
1 T. mustard
¼ t. salt
¼ t. pepper
1 T. vinegar
2 T. salad oil

Mix all ingredients together and chill. This recipe will serve 6.

Ora Lee Nicholas—Meridian

SWEET AND SOUR BEAN SALAD

2 small cans pinto beans, drained
3 hard boiled eggs
sweet pickles, chopped
1 small onion, chopped
salt and pepper to taste

Mix together and prepare the dressing below.

1 egg
¼ c. sugar
¼ c. vinegar

In a small saucepan beat the egg until the white and the yolk are well blended. Then add the sugar and the vinegar and stir. Cook over medium heat, stirring continuously. Cook until the mixture becomes the consistency of a thin pudding. Then pour immediately over the bean mixture. The secret of this dressing is the constant stirring. If you don't stir constantly it has the tendency to curdle. This will serve 10 to 15.

Joyce Leverett—Friend

3 BEAN SALAD

1 can green beans, drained
1 can wax beans, drained
1 can kidney beans, drained
1 large onion, chopped
½ c. chopped green peppers
½ c. salad oil
½ c. vinegar
½ c. sugar
1 t. salt
pepper to taste

Marinate for 24 hours. Serves 10.

Grace Campbell—Ninnekah

3 BEAN SALAD

1 can French cut green beans
1 can yellow wax beans
¼ c. minced onion
¼ c. minced green pepper
1 can red kidney beans
1 c. chopped celery
¼ c. sugar
¼ c. salad oil
¼ c. vinegar

Drain beans and place in serving dish. Mix. Stir in the onions, pepper and celery. Mix sugar, vinegar, salt and salad oil. Pour over mixture. Refrigerate for 1 hour before serving.

Mary Hedger—Blue Bonnet

GARDEN CABBAGE SALAD

1 small cabbage, finely shredded
1 bunch green onions, chopped
1 carrot, shredded
½ bell pepper, finely chopped
6 radishes, thinly sliced
1 cucumber, finely chopped
dressing

Combine all ingredients except dressing. Cover and refrigerate. Toss with dressing a little while before serving.

DRESSING

¾ c. salad dressing or mayonnaise
¼ c. vinegar
¼ c. sugar
1 t. celery seed
dash salt
pepper

Mix well, and pour over salad.

Jeanette Worden—Ninnekah

CARROT SALAD

1 1-lb. pkg. carrots, sliced, cooked and cooled
1 onion, chopped
1 green pepper, chopped
6 single stems celery, chopped (add some chopped leaves)
1 can tomato soup
1 c. sugar
¼ t. dry mustard
¼ c. oil
¾ c. vinegar
1 t. Worcestershire sauce
t. salt

Combine vegetables in bowl with lid. Combine all other ingredients and pour over vegetables. Store in refrigerator for 48 hours. Serve at room temperature. Serves 12 to 15.

Imogene Fields—Meridian

CARROT HEALTH SALAD

2 lbs. carrots
1 c. raisins
1 15½ oz. pineapple tidbits
1 c. salad dressing

Pour hot water over raisins and let set. Peel and grate carrots. Drain the pineapple and raisins, add to the carrots. Add a little pineapple juice to the salad dressing. Blend; add to the carrot mixture. Mix. Chil for an hour or two. Serve on a lettuce leaf.

Marjorie Nicholas—Meridian

CARROT AND RAISIN SALAD

4 c. grated carrots
1 c. raisins
¼ c. water
1 3 oz. pkg. cream cheese
1 T. sugar (optional)
1 t. cinnamon (optional)
1 t. lemon juice or vinegar (optional)
⅛ t. salt (optional)

Heat water to a boil; remove from heat. Add raisins and cover. Allow to steam and plump for 20 minutes.

Use raisin juice to help soften and stir cream cheese. If using lemon, sugar, cinnamon and salt, these may be added to cream cheese at this time, also.

When raisins have cooled, add to grated carrots and cream cheese mixture. Put cover on bowl and place in refrigerator and chill. Makes 4 servings.

Doris Shaw—Pioneer

SWEET AND SOUR CARROT SALAD

5 c. carrots, sliced and cooked
½ c. sugar
½ c. vinegar
¼ c. oil
½ t. dry mustard
1 medium onion, chopped
1 green pepper, chopped
1 can tomato soup, undiluted

Cook and drain carrots. Bring all other ingredients to a boil. Pour over carrots. Cover and let set 24 hours before serving. Keeps 2 or 3 weeks in the refrigerator.

Muryl Ross—Friend

CAULIFLOWER SALAD

1 large cauliflower
1 medium apple
¼ c. olives
¼ c. stuffed olives
½ c. celery
½ c. shredded cheese
1 T. lemon juice
5 T. mayonnaise

Cut all vegetables and apple into small pieces and add the cheese, lemon juice and mayonnaise. Mix well. This is better to refrigerate overnight to let the flavors mix.

Emily Biby—Norrose

CAULIFLOWER SALAD

1 c. mayonnaise
¼ c. buttermilk or unflavored yogurt (mustard or vinegar)
2 t. grated horseradish
½ c. chopped celery
½ c. chopped green pepper (not hot)
¼ c. chopped onion
1 head fresh cauliflower, crumbled

Mix. Add salt to taste. Can also add diced radishes and nut meats.

Linda Butler—Ninnekah

CAULIFLOWER SALAD

4 c. cauliflower
1 c. chopped ripe olives
½ c. chopped onion
½ c. chopped green pepper
¼ c. pimento
1 small can sliced mushrooms

DRESSING

½ c. oil
3 T. lemon juice
1 T. sugar
3 T. wine vinegar
2 t. salt
¼ t. pepper

Put all the dressing ingredients into blender and mix together until well blended. Pour over vegetables and marinate 4 hours or overnight before serving. Makes 6 servings.

Vera Collins—Ninnekah

CAULIFLOWER SALAD

2 bunches green onions, sliced
2 bunches radishes
1 large cucumber
1 large box cauliflower (or fresh)

DRESSING

½ c. salad dressing
2 T. buttermilk
¼ c. vinegar
¼ c. sugar
½ t. salt
½ t. pepper

Pour over salad when ready to serve.

Sybil Montague—Blue Bonnet

CAULIFLOWER SALAD

1 head cauliflower
1 bunch green onions
1 medium can green olives
1 medium can black olives, pitted
2 stalks celery
½ c. dill pickles
dash of salt
1 T. mayonnaise

Slice all of the above ingredients together or chop in the food processor. Add celery, salt and mayonnaise, and mix well. Keep refrigerated.

Irma Ragsdale—Friendly Mound

CAULIFLOWER & BROCCOLI SALAD

1 c. mayonnaise
½ c. sugar
¼ c. wine vinegar
celery seed

Mix together until smooth and sugar is dissolved. Pour over cauliflower that has been separated, 2 or 3 spears broccoli, 1 small onion (chopped), 3 ribs celery (chopped). Refrigerate overnight. 8 servings.

Ruby Brewer—Slaton

CAULIFLOWER & BROCCOLI SALAD

1 head fresh cauliflower
1 bunch fresh broccoli
2-3 green onions
½ c. sour cream
½ c. mayonnaise
½ t. seasoned salt

Chop all vegetables and sprinkle with seasoned salt. Mix sour cream and mayonnaise and toss with vegetables.

Susan Murray—Extension 4-H Agent

CAULIFLOWER & BROCCOLI SALAD

1 lb. fresh cauliflower, chopped
1 lb. fresh broccoli, chopped
1 small onion, chopped
⅓ c. vinegar
⅓ c. sugar
⅔ c. mayonnaise
1 t. salt

Combine cauliflower, broccoli and onion. Toss well. Combine remaining ingredients, mixing well. Pour over vegetables. Let stand in refrigerator overnight. Yields 6-8 servings.

Lucille White—Ninnekah

DONA'S SALAD

1 head fresh cauliflower
1 bunch fresh broccoli
2-3 fresh yellow or zucchini squash
1 bunch fresh onions
½ lb. fresh mushrooms
cheese

Cut up all ingredients in a bowl. Pour Seven Seas Creamy Italian dressing over and mix well. You can use any fresh vegetable you like.

Dona Parrish—Arcadia

CHRISTMAS SALAD

3 apples, chopped
3 c. carrots, grated
3 grapefruits
6 oranges
1 lb. seedless raisins
2 sticks celery, chopped
½ c. pecans, chopped
½ c. almonds, chopped
2 cans pineapple, chopped, with liquid
2 cans pears, drained and chopped
1 lb. Swiss cheese, grated
1 red and green sweet pepper
6 tangerines, chopped
1 doz. bananas, chopped
1 lb. miniature marshmallows
1 T. vanilla or almond extract
1 c. mayonnaise

Mix well. If you like a congealed salad, add 3 pkgs. strawberry jello.

Grace Campbell—Ninnekah

CORN SALAD

¼ c. sour cream
1 pkg. sour cream mix
¼ c. mayonnaise
1 t. prepared mustard
2 t. white vinegar
1 t. sugar
¼ t. salt
⅛ t. pepper
1 17 oz. can whole kernel yellow corn, drained
½ carrot, peeled and thinly sliced
¼ green pepper, diced
½ c. red onion, diced

Mix in a bowl. Keep refrigerated. Keeps good. Different, quick and very good.

Jessie Compton—Freeman

CUCUMBER SALAD

½ c. salad dressing
1 T. sugar
1 T. vinegar
2 large cucumbers, sliced

Mix salad dressing, sugar and vinegar, and pour over sliced cucumbers.

Mazie Parker—Pikes Peak

GREEN BEAN & CUCUMBER SALAD

2 lbs. fresh green beans, cooked, OR
2 #303 cans green beans
½ t. salt
3 strips bacon
1 medium onion, minced
1 cucumber, diced
1 c. dairy sour cream

Drain green beans. Sprinkle with salt. In 20 inch skillet fry bacon until crisp, on medium heat of electric range. Crumble bacon. Place green beans and bacon back in skillet and cook on low heat for 20 minutes. Remove from heat. Drain to remove all liquid. Chill beans. Add onion and cucumber. Fold in sour cream.

Ohal Brand—Ninnekah

ENGLISH PEA SALAD

1 head lettuce, torn in bite-size pieces
5 carrots, shredded
1 can water chestnuts, chopped (optional)
1 large can English peas
1 large onion, chopped
1 small jar mayonnaise (mix with a little sugar)
bacon bits (to cover)
shredded cheese (to cover)

Layer in sequence shown above. Store in refrigerator for 24 hours.

Use straight-sided, clear container for best distribution of ingredients and attractiveness.

Mickey Berry—Ninnekah

KRAUT SALAD

1 c. sugar
½ c. cider vinegar

Boil and cool sugar and vinegar. Pour over and mix with:

1 large can sauerkraut, drained
½ c. chopped celery
½ c. chopped green pepper
½ c. chopped onion
2 T. or 1 small can pimento

Refrigerate overnight. Will keep for three or four weeks in refrigerator.

Nancy Calhoun Kelley—Ninnekah

KRAUT SALAD

Drain 1 can kraut. If you can't find chopped kraut, use shredded and cut with scissors.

Add:

½ c. green onion (tops included)
OR
½ c. thinly sliced red onion
½ c. green peppers or red for color
½ c. diced celery
½ c. shredded carrots (optional)
1 small sweet pickle, diced
6 olives, diced

Combine:

¼ c. cider vinegar
¼ c. oil
¼ c. sugar
1 T. lemon juice

Bring to boil; cool. Mix well with kraut mixture and chill for a few hours or overnight. Before serving, add a diced red apple. Keeps well in refrigerator.

Betty Steed—Freeman

MADELINE'S SALAD

1 large head cabbage
1 red pepper, or mango
1 green pepper
1 large onion

Chop together and put in large mixing bowl. Pour 1 c. sugar over this and mix well.

1 c. vinegar
¾ c. oil
1 t. salt
1 t. dry mustard
1 t. celery seed

Bring to a boil. Pour immediately over vegetable mixture and stir thoroughly. Refrigerate overnight.

This will last indefinitely if kept in refrigerator. Serves 6-8.

Peggy Castleberry—Ninnekah

PEA SALAD

1 small can green peas
1 can French style green beans
1½ c. celery, diced
1 green pepper, diced
1 small jar pimento
1 small onion, diced
1 c. sugar
½ c. vegetable oil
1 T. salt
¾ c. vinegar

Drain juices from beans, peas and pimento. Mix all ingredientss in a mixing bowl with a cover. Let marinate in covered bowl in refrigerator. Should marinate at least 12 hours. Serves 4.

Carolyn Spradlin—Pioneer

SWEET PEA SALAD

2 cans English peas, drained
½ c. grated cheddar cheese
1 t. minced onion
2 T. sweet pickle relish
2 boiled eggs, chopped
2 T. mayonnaise
1 t. mustard
salt and pepper to taste

Mix thoroughly and let set at least 1 hour before serving.

Desie McKee—Pikes Peak

SAUERKRAUT SALAD

1 large can kraut (drain juice)
1 medium onion, chopped
1 green pepper, chopped
1 c. chopped celery
1 small jar pimento

Combine:

1¼ c. sugar
¾ c. vinegar
½ c. salad oil
½ c. kraut juice

Bring to boil; cool. Pour over ingredients and mix. Let stand overnight and chill. Serves many.

Grace Campbell—Ninnekah

SAUERKRAUT SALAD

1 qt. sauerkraut
1 c. diced celery
½ c. onion, chopped
½ c. salad oil
½ c. green and red pepper

Mix together and chill.

Ruth Hubbard

COLONY INN'S SAUERKRAUT SALAD

1 qt. sauerkraut
1 c. diced celery
½ c. chopped onion
½ c. salad oil
1 c. sugar
chopped green and red pepper for color

Mix all ingredients and let stand several hours or overnight. This will keep for weeks in the refrigerator.

Myrtle Brown—Rural Neighbors

SEVEN-LAYER SALAD

1) layer of chopped lettuce
2) layer of chopped green onions
3) layer of tomatoes, cut fine
4) layer of 1 can Mexican beans, washed and drained
5) ½ bottle of creamy Italian dressing
6) layer of corn chips, crumbled
7) layer of grated cheddar cheese

Nancy Johnson—Ninnekah

LORETTA'S SEVEN LAYER SALAD

1 medium head shredded lettuce
8 strips bacon
6 hard boiled eggs
1 pt. real mayonnaise
1 10 oz. box frozen peas
1 medium onion
cheddar cheese

Day before serving, boil and peel eggs. Fry bacon crisp. Thaw peas in collander under running cold water. Line 9 x 12 glass dish with shredded lettuce. Arrange drained uncooked peas over lettuce. Break bacon into bite sized pieces and arrange over peas. Chop eggs and arrange over bacon. Mince onion and layer over eggs. Spread mayonnaise carefully over entire dish. Sprinkle generously with grated cheese and refrigerate for 12 hours or more.

Jeanette Worden—Ninnekah

8 LAYER SALAD

1st layer chopped lettuce
2nd layer chopped celery
3rd layer chopped sweet pepper
4th layer finely sliced onion
5th layer 6 slices bacon, fried & crumbled
6th layer 1 10-oz. pkg. raw English peas
7th layer 1½ c. mayonnaise & 2 T. sugar (Mix and spread.)
8th layer grated cheese

This needs to be placed in the refrigerator so the flavors can blend.

Martha Spoon—Winter Creek

ELEVEN LAYER SALAD

The food processor is helpful but not essential. As you complete each layer, place in glass bowl or souffle dish, making sure that the edges of each are neat and visible.

1 large head iceberg lettuce, sliced
1 c. parsley leaves, minced
4 large eggs, hard-boiled, chilled, peeled & chopped
salt
pepper
1 large red pepper, halved vertically, seeded & sliced
4 medium carrots, shredded
1 5¾ oz. can ripe olives, seeded & sliced
¾ lb. green beans, cooked, cooled & sliced
1 t. dillweed
1 c. sliced radishes
4 oz. sharp cheddar cheese, grated
½ lb. bacon, cooked crisp & broken into pieces
2 small red onions, sliced

GREEN SALAD DRESSING

2 c. mayonnaise
½ c. parsley leaves
1 t. dried dillweed
2 T. sugar
1 T. dried basil
½ c. sour cream

Mix together all ingredients. Place ½ the dressing over salad, smoothing it with spatula. Put remainder in serving dish. Cover the salad with plastic wrap and refrigerate at least 6 hours, or up to 12 hours. Do not toss salad. Serve with two long-handled spoons so each person can reach to the bottom and sample each layer. Pass the remaining dressing separately.

Barbara Thomas—Ninnekah

MARINATED MUSHROOMS & ARTICHOKE HEARTS

2 cans artichoke hearts
2 lbs. fresh, medium mushrooms
1½ c. water
1 c. cider vinegar
½ c. corn oil
1 clove garlic, mashed
1½ t. salt
½ t. peppercorns
½ t. thyme
½ t. oregano

Slice mushrooms in half through the stem; add to artichokes. Combine water, vinegar, salad oil and seasonings. Toss lightly, cover and marinate overnight in refrigerator.

Carolyn Whitener—Ninnekah

POTATO SALAD

Combine:

2½ c. diced, cooked potatoes (approx. 5 med. potatoes)
½ c. chopped onion
½ c. diced celery
¼ c. diced sweet pickle

Dressing:

¾ c. mayonnaise
1 t. sugar
1½ t. salt
1½ t. celery seed
1 t. vinegar

Mix dressing well and combine with first 4 ingredients.

Add 2 boiled eggs, chopped (or may be arranged on top).

Serves 6-8.

Nona Sue Sheerer—Rural Neighbors

POTATO SALAD

1 qt. cubed, boiled potatoes
3 boiled eggs
1 medium onion

Chop and mix together.

In small saucepan, mix:

1 raw, beaten egg
¼ c. vinegar
½ t. salt
½ t. pepper
2 T. butter
2 T. sugar

Cook until thick, stirring constantly. Remove from fire. Cool a little. Add ½ c. sweet cream. Pour over chopped ingredients and stir with fork until well mixed.

Cora Scruggs—Slaton

CALICO POTATO SALAD

7 medium potatoes, cooked, peeled & diced
½ c. diced cucumber
½ c. chopped onion
¼ c. chopped green pepper
3 T. chopped canned pimento
¾ t. celery seed
2 hard-cooked eggs
⅓ c. mayonnaise
3 T. vinegar
2 T. sugar
1 T. prepared mustard
½ c. whipping cream
lettuce

Combine potatoes, cucumber, onion, green pepper, pimento, celery seed, 1½ t. salt, and ¼ t. pepper. Coarsely chop eggs. Add to potato mixture; chill. Combine mayonnaise, vinegar, sugar and mustard. Whip cream and fold into mayonnaise

(Continued Next Page)

mixture. One-half hour before serving, toss with potato mixture. To serve, spoon into lettuce-lined bowl. Serves 6-8.

Judith A. McAdams—Ninnekah

DELICIOUS POTATO SALAD

8 medium potatoes, cooked, peeled & diced
1 small onion, chopped
6 hard-cooked eggs, chopped
3 sweet pickles, chopped
1 small jar pimentos, chopped
1 c. salad dressing
1 T. prepared mustard
½ c. plus 2 T. sugar
1 t. celery salt
salt & pepper to taste

Combine first 5 ingredients. Mix remaining ingredients; add to potato mixture. Chill for several hours. Serves 10-12.

Claire Powell—Extension Home Economist

DUBLIN POTATO SALAD

2 T. vinegar
1 t. celery seed
1 t. mustard seed

Mix together. Cook and cube 3 large potatoes. Add:

2 t. sugar
½ t. salt
2 c. fine sliced cabbage
1 12 oz. can corn beef, chilled and cubed
¼ c. finely chopped dill pickle
¼ c. sliced green onion

Mix well and add a mixture of:

1 c. mayonnaise
¼ c. milk
½ t. salt

Stir and chill. Different and good.

Carolyn Whitener—Ninnekah

HOT POTATO SALAD

6-8 medium potatoes
½ c. chopped onion
½ c. chopped dill pickles
1 c. cheese, cubed
½ t. salt
dash black pepper
1 c. salad dressing
2 T. salad mustard

Wash potatoes. Boil in water to cover, until tender. While potatoes are cooking, prepare the onions, pickles, and cheese in a 2 qt. mixing bowl. In a small mixing bowl, mix the mustard and salad dressing. Set aside. When the potatoes are tender, drain off the water and run cold water over them, cooling enough to handle. Peel potatoes, dice; add salt and pepper. Add to the pickles and onions; mix in the salad dressing mixture. Last add the cheese mix and serve. Serves 6 to 8.

This is ideal to take out as it won't spoil like those with eggs and homemade dressings.

Marjorie Nicholas—Meridian

PEPPED-UP POTATO SALAD

1½ t. mustard seed
1 t. celery seed
3 T. vinegar
1½ t. salt
½ c. finely chopped green onions and tops
5 c. diced cooked potatoes
¾ c. mayonnaise or salad dressing
2 hard-cooked eggs, chopped

Soak mustard seed and celery seed in vinegar (several hours or overnight, if possible). Combine seed mixture with salt and green onions. Add potatoes and mix lightly. Add mayonnaise and chopped eggs; toss to mix. Chill thoroughly. Trim with hard-cooked egg wedges and green onions. Makes 6 servings.

As flavorful as any potato salad we've ever tasted! Mustard seed and celery seed (soaked in vinegar) make the difference. An easy salad because there's no dressing to make.

Mary Giles—Meridian

POTATO CABBAGE SALAD

1 medium head of cabbage
4-5 medium potatoes, boiled
1 onion (green onion adds color)
8-10 hard-cooked eggs
1 pt. mayonnaise
salt
pepper
paprika

Use a 9 x 13 inch Pyrex dish or bowl of your choice. Place a layer of sliced (not shredded) cabbage in bottom of the dish. Add a layer of sliced potatoes. Add a layer of sliced onions, then a layer of sliced cooked eggs. Salt and pepper. Frost with a layer of mayonnaise. Repeat the above layers and frost the top with mayonnaise. Sprinkle with paprika. Let stand several hours or refrigerate overnight, if possible.

Myrtle Brown—Rural Neighbors

SOUR CREAM POTATO SALAD

4 c. cooked potatoes, sliced
½ c. diced cucumbers
1 onion, minced
¾ t. celery seed
1½ t. salt
½ t. pepper
1 t. prepared mustard
3 hard-boiled eggs
1½ c. sour cream
½ c. mayonnaise
¼ c. vinegar

Combine potatoes, cucumbers, onion, celery seed, salt and pepper. Toss gently. Cut egg whites into small bits and add to above. Mash egg yolks and combine with sour cream, mayonnaise, mustard and vinegar. Stir and heat slightly, then pour over potato mixture. Toss again. This is good warm or chilled.

Vicki Standridge—Lucile

RICE-ARTICHOKE SALAD

1 6-oz. box chicken flavored rice
4 green onions, finely chopped (use tops, too)
½ c. green pepper, chopped
12 pimento-stuffed olives, chopped
1 6-oz. can water chestnuts, thinly sliced
1 6-oz. jar marinated artichoke hearts, chopped (reserve the juice)
½ c. mayonnaise
¾ t. curry powder

Cook rice according to pkg. directions, using a lesser amount of water and omitting the butter. Cool. Add onions, pepper, olives, water chestnuts and artichokes. Mix artichoke liquid with mayonnaise and curry powder. Toss salad lightly. Chill overnight.

Carolyn Spradlin—Pioneer

RANGER SALAD

1 head lettuce, cut in bite size pieces
4-5 green onions, diced
½ c. grated carrots
1 c. cheese, grated or diced
1 can Mexican beans

Put beans in a colander and run water over them. Then add to the above mixture.

5-6 radishes, diced (optional)
2 large fresh tomatoes, cut into bite size

In large mixing bowl, using 2 wooden or plastic spoons, gently mix this all together. Place in refrigerator until ready to serve. Just before serving, add:

1 medium size pkg. corn chips, crushed
1 c. Catalina dressing

Bea Janssen—Friendly Mound

SLAW

1 large cabbage, sliced thin
1-2 onions, sliced thin

DRESSING

1 c. sugar
1 c. vinegar
¾ c. oil
1 t. celery seed
1 t. dry mustard
1 T. salt
2 T. sugar

Alternate onion and cabbage in crockery bowl. Pour 1 c. sugar over this. Mix next 6 ingredients; bring to a rolling boil. Pour over cabbage mixture. Put lid on and let stand 4 hours before using.

Gwen Smith—Slaton

SLAW

3 lb. head of cabbage, shredded
1 small onion, chopped
1 small green sweet pepper, chopped
1 small red sweet pepper, chopped

Put 2 c. sugar on this mixture and set aside.

1 c. vinegar
1 c. oil
1 t. celery seed
1 t. salt
1 t. dry mustard

Bring this mixture to a boil. Cool to lukewarm, and then pour over the cabbage mixture. Refrigerate overnight, then serve. This recipe should be kept in a glass jar in the refrigerator.

Margaret Stewart—Happy Home

CABBAGE SLAW

1 medium head of cabbage
1 carrot, grated
1 red sweet pepper
1 green pepper
1 small onion
1 t. celery seed
1 t. mustard, ground
⅔ c. vinegar
1¼ c. sugar

Chop the cabbage, pepper and onion. Add the diced carrot and mustard; sprinkle with the sugar and set aside. Bring to a boil the vinegar, celery seed and remainder of the sugar. Let it cool, then pour over the cabbage mixture. Refrigerate overnight. This will serve 6-8.

Nina Boyd—Blue Bonnet

CABBAGE SALAD

2 egg yolks
½ t. salt
¼ t. pepper
¼ t. celery salt
2 T. flour
4 T. sugar
⅓ c. vinegar
½ c. water
3 c. chopped cabbage (or more)

Beat egg yolks, add dry ingredients. When blended, add vinegar and water. Cook slowly, stirring constantly, until mixture becomes creamy. Cool and pour over cabbage.

Betty Steed—Freeman

CAMPFIRE COLESLAW

8 c. finely shredded, crisp cabbage
1 c. thin-sliced raw cauliflower
¼ c. chopped onion
¼ c. sliced radishes
¼ c. chopped green pepper
Zippy garlic dressing

Combine chilled vegetables. Toss with Zippy garlic dressing.

DRESSING

Combine:
1 c. dairy sour cream
½ envelope cheese-garlic salad-dressing mix
½ c. milk
1 T. salad oil
1 T. lemon juice
½ t. salt

Stir well.

Trim salad with green-pepper rings. Makes 6 to 8 servings.

Mary Giles—Meridian

COLESLAW

1 head cabbage
1 onion
1 green pepper

Chop together and cover with:
1 c. sugar

Boil:
1 c. oil
1 c. vinegar
2 T. sugar
2 T. salt
2 T. celery seed

Pour over cabbage. Mix and seal in wl. Keeps for 1 month.

Agnes Workman—Ninnekah

COLESLAW

1 large head cabbage, ground
1 medium onion
1 carrot or green pepper, grated fine

DRESSING
1 c. granulated sugar
1 c. white vinegar
1 c. salad oil
2 t. salt
1 t. celery seed
1 t. dry mustard

Mix ingredients in pan. Heat to boiling point. Pour over cabbage while hot. After it cools, store in refrigerator. It is best made the day before it is served. It will keep in the refrigerator a long time.

Alice Byars—Slaton

FROZEN COLESLAW

1 medium head cabbage, chopped
1 carrot, shredded
1 green pepper, chopped
1 t. salt

Mix and let stand 1 hour.

Boil 1 minute:
1 c. vinegar
1 t. celery salt
1 t. mustard seed
¼ c. water
2 c. sugar

Cool syrup and pour over cabbage mixture. Mix well and place in refrigerator or freeze. Keeps well in freezer.

Grace Rowe—Arcadia

GERMAN SLAW

1 large head of cabbage
1 onion

Shred and mix. Add 1 c. sugar and let stand until dressing is made.

DRESSING
2 T. sugar
1 T. salt
1 t. dry mustard
1 t. celery seed
¾ c. corn oil
1 c. vinegar

Bring to a boil and pour over cabbage while hot. Let stand until cool. Chill in icebox. (Even better next day.)

Jessie Compton—Freeman

STOPPING BOIL-OVERS

Spaghetti will not boil over or stick together if you add a small piece of butter or a few teaspoons of oil to the water. The same holds true for rice.

GERMAN SLAW

1 medium head of cabbage, shredded
1 c. sugar
1 medium onion, shredded
1 T. celery seed

DRESSING

¾ c. oil
1 c. vinegar
2 T. sugar
1 t. salt
1 t. mustard

Mix together and bring to rolling boil, and boil for 1 minute. Pour immediately over cabbage. Let set in refrigerator overnight. Serves 15.

Grace Rowe—Arcadia

HOT SLAW

1 egg or 2 yolks
4 T. sugar
2 T. flour
½ t. salt
¼ t. dry mustard
¼ t. paprika
½ c. vinegar
½ c. water
2½ c. chopped cabbage

Beat eggs and add dry ingredients. Add vinegar and water. Cook slowly and stir constantly until creamy sauce forms. Add cabbage. Mix and serve.

Fannie Owens—Pikes Peak

LAZY SLAW FOR WEEK-ENDS

1 medium head cabbage
2 medium onions, diced
1 green pepper, diced
1 c. sugar

Chop cabbage, onion and green pepper fine. Pour sugar over this and mix well.

DRESSING

1 t. celery seed
1 T. sugar
1½ t. salt to taste
1 t. prepared mustard
1 c. salad oil
1 c. vinegar

Bring this to a rapid rolling boil. Pour over cabbage and let set in refrigerator.

Ruby Nelson—Ninnekah

JESSIE'S SLAW

3 lbs. cabbage
1-2 onions

Cut up in a dish, and set aside.

DRESSING

2 c. sugar
1½ c. vinegar
¾ c. oil
1 T. salt
1 T. celery seed

Bring to a boil and pour over cabbage and onion mixture.

Jessie Compton—Freeman

24 HOUR CABBAGE SLAW

1 head cabbage, sliced
1 small onion, grated
1 t. celery seed
1 green pepper, diced
6 stuffed olives, sliced (optional)
1 c. sugar

DRESSING

1 c. white vinegar
1 t. salt
⅛ t. pepper
1 c. salad oil

Boil together dressing 3 minutes. Add hot over vegetables. Cover tightly. Let stand 24 hours. Good as long as there is any left.

Ruby Nelson—Ninnekah

SHOE PEG CORN SALAD

1 can shoe peg (white) corn, drained
1 can French style green beans, drained
1 medium cucumber, diced
3 stalks celery, chopped
1 small bunch onions or 1 small dry onion, chopped
1 small jar pimento
½ green pepper, chopped

Mix together:

½ c. sugar
½ c. salad oil
½ c. vinegar

Boil together. Cool. Pour over the vegetables.

Note: This keeps in refrigerator for a long time.

Linda Butler—Ninnekah

SHOE PEG CORN SALAD

1 can shoe peg corn
1 can French style green beans
1 can small green peas
1 c. chopped green peppers
1 c. chopped celery
2 bunches green onions, chopped
1 small jar chopped pimentos
1 t. salt
1 t. pepper

Drain shoe peg corn, green beans and peas. Add remaining ingredients and mix well. Prepare dressing.

DRESSING

1 c. sugar
¾ c. white vinegar
½ c. salad oil

Mix all ingredients and bring to a boil. Cool. Pour cooled dressing mixture over vegetables. Let marinate overnight.

Gerry Newton—Alex

SPINACH SALAD

1 pkg. fresh spinach, chopped
1-3 garlic cloves
2 hard-boiled eggs
1 t. salt
½ t. pepper
1 t. dry mustard
½ t. basil
¾ c. salad oil
¼ c. wine vinegar

Crush garlic fine. Crush or crumble eggs. Mix together with next 5 ingredients. Shake all together. Add wine vinegar and a squeeze of lemon juice.

Arrange salad and 1 medium onion (sliced and separated into rings). Pour dressing over salad.

Jessie Compton—Freeman

SPINACH SALAD

2 c. raw spinach, chopped
1 c. shredded lettuce
1 minced onion
1 hard-cooked egg, sliced
1 large tomato, diced

DRESSING

1 slice minced bacon, fried crisp (and the fat)
2 T. vinegar
½ t. salt
1 T. sugar
2 T. water

Fannie Owens—Pikes Peak

FRESH SPINACH SALAD

1 10 oz. pkg. fresh spinach
½ t. salt
1½ t. vinegar
½ t. Tabasco (optional)
¾ c. finely chopped celery
¼ c. finely chopped onion
⅜ hard-cooked eggs, chopped
¾ c. diced cheddar cheese
⅓ c. mayonnaise
6-8 lettuce leaves
1 hard-cooked egg, cut in half slices

Stem spinach; wash and dry thoroughly; tear into small pieces. Chill; sprinkle with salt. Blend vinegar and Tabasco. Mix with spinach. Add celery, onion, chopped eggs and cheese. Blend in mayonnaise, stirring until mixture is well coated. Serve on lettuce leaves garnished with egg slices. Serve with horseradish, if desired. Serves 6 to 8.

Grace Campbell—Ninnekah

FRESH SPINACH SALAD

1 lb. fresh spinach
1 small red onion, sliced
3 hard-cooked eggs, finely chopped
6 slices bacon, cooked and crumbled
dressing

Remove stems from spinach; wash leaves in lukewarm water, and pat dry. Tear into bite-size pieces. Combine spinach, onion, eggs, and bacon in a large bowl. Serve with dressing. 6 to 8 servings.

DRESSING

1 small onion, chopped
1 c. vegetable oil
⅓ c. sugar
1 T. prepared mustard
1 t. celery seed
½ t. salt
½ t. pepper

Combine all ingredients in container of electric blender, and process well. Chill thoroughly. Stir before serving. Yields 2 c.

Cleta Rooker—Friendly Mound

LAYERED SPINACH SALAD

In a flat dish (9 x 13 x 2-inch), place each item in layers in order:

1 pkg. fresh spinach, scissored
1 bottle bacon bits
1 head lettuce, scissored
4-5 boiled eggs, sliced or chopped
1 10 oz. pkg. frozen English peas, thawed
1 bunch green onions, chopped
2 c. mayonnaise

Top with shredded Swiss cheese (about 10 to 12 oz.).

Store covered in refrigerator for 24 hours. Salt just before serving or let each individual salt to taste. Be sure all ingredients are dried well.

Nancy Johnson—Ninnekah

QUICK SPINACH SALAD

2 pkgs. frozen chopped spinach
½ c. celery, chopped
½ c. onions, chopped (use part fresh onions with chopped tops)
1 c. sharp cheese, shredded
2 hard-cooked eggs, chopped

DRESSING

2 t. horseradish
½ t. salt
2 t. vinegar
1¼ c. mayonnaise

Squeeze liquid out of thawed spinach and add next 4 ingredients. Make dressing and toss. Can be made day before using. Yields 8 servings.

Ethel Glass—Ninnekah

VEGETABLE SALAD

2 c. cauliflower flowerets
¼ c. celery
3 hard-boiled eggs, chopped
½ c. cheddar cheese, diced
¼ c. green pepper, chopped
¼ c. sweet pickle, diced
½ t. salt
pepper
½ c. mayonnaise
½ head lettuce, torn into bite-size pieces

Combine all ingredients and chill.

Muryl Ross-Friend

VEGETABLE SALAD

1 large pimento pepper, chopped
1 can French green beans
1 can English peas
1 can white corn, whole (shoe peg)
1 c. celery, chopped
1 c. red onions, chopped
1 c. green pepper, chopped
1 or ¾ c. sugar
½ c. oil
¾ c. vinegar
1 T. green bean juice
1 T. salt
1 t. pepper

Combine and mix well. Refrigerate overnight.

Icy Tabler—Slaton

FRESH VEGETABLE SALAD

1 head fresh cauliflower, separated
6-8 carrots, sliced thin
1 bell pepper, sliced thin
1 cucumber, peeled and sliced
1 bunch radishes, quartered
1 8 oz. bottle Italian dressing

Pour the dressing over to marinate. Keep refrigerated.

Beulah Pope—Ninnekah

PARTY VEGETABLE SALAD

1 small head lettuce, shredded
⅔ c. chopped green onion
⅔ c. chopped celery
1 green pepper, thinly sliced
1 5 oz. can water chestnuts, drained and sliced
1 10 oz. pkg. frozen green peas
1 T. mixed salad herbs
2 medium tomatoes, sliced
⅓ c. shredded cheddar cheese
6 slices bacon, cooked crisp
Parmesan Mayonnaise

In large, clear glass bowl, layer first the lettuce evenly. Top with onion, celery, green pepper, water chestnuts and then the unthawed green peas, making an even layer of each ingredient.

Spread Parmesan Mayonnaise evenly over top. Sprinkle with herbs. Cover and refrigerate overnight.

The next day, layer the top of salad with sliced eggs, sliced tomatoes, cheese and bacon.

PARMESAN MAYONNAISE

1 egg
⅓ c. Parmesan cheese
½ t. salt
½ t. pepper
½ t. prepared mustard
1 c. salad oil

Put egg, Parmesan cheese, vinegar, salt, pepper and mustard into blender container or work bowl of food processor fitted with the steel blade.

Turn motor on. Very slowly add oil, blending until an emulsified mayonnaise forms.

Preparation time: 30 minutes. Makes 8 servings.

Sue Bartlett—Winter Creek

WINTER SALAD

Drain off all liquid of the following:

1 can corn
1 can green peas
1 can French green beans
2 ribs celery, chopped
1 small green pepper, chopped
1 large pimento, chopped
1 can ripe olives, chopped
1 can water chestnuts radishes, chopped
1 small onion, chopped

DRESSING

½ c. sugar
½ c. vinegar
¼ c. salad oil
1½ t. salt
1½ t. black pepper

Mix well and pour over above mixture.

Alice Byars—Slaton

WILTED LETTUCE SALAD

8 strips bacon
¼ c. vinegar
2 T. water
2 T. sugar
½ t. salt
2 qts. torn leaf lettuce
¼ c. green onion, chopped
2 hard-boiled eggs, chopped

Fry bacon until crisp and pour off all but 3 T. of bacon drippings. Combine vinegar, water, sugar and salt with the drippings. Bring to a boil to dissolve the sugar. Combine the lettuce, eggs, onions and bacon. Pour the hot mixture over the salad. Serve immediately.

Leona Shoemake—Lucille

ZUCCHINI SALAD

2½ c. thinly sliced zucchini (3 small)
2 c. cauliflower, broken into flowerets
1 c. shredded carrots
½ green pepper, sliced thin

In large bowl, toss vegetables. Cover, chill at least 1 hour or overnight. Just before serving, toss with dressing. Serves 8.

DRESSING

1 c. mayonnaise
¾ c. sour cream
¼ c. milk
1 envelope buttermilk salad dressing mix
½ t. seasoned salt
¼ t. dill seeds, lightly crushed

In small bowl, with whisk of a fork mix all ingredients until smooth and well blended. Chill 30 minutes before using.

Note: Cover and refrigerate dressing up to 3 weeks. Dressing thickens as it stands. Stir before using. Makes 2 c.

Betty Eubank—Blue Bonnet

Salad Dressings

CATTLEMEN'S DRESSING

1 gal. mayonnaise
1¼ c. oil
1½ c. buttermilk
¼ c. lemon juice or wine vinegar
2 T. sugar
1 T. salt
7 t. garlic powder
1 T. powdered mustard

Mix all ingredients and blend well, refrigerate. Serves 100.

Grace Campbell—Ninnekah

CATTLEMEN'S DRESSING

1 qt. mayonnaise
½ c. American cheese, grated
2 T. sugar
2 T. vinegar
2 T. Worcestershire sauce
1 t. garlic powder
milk or cream

Blend all ingredients. Add milk or cream for desired consistency.

Nancy Johnson—Ninnekah

SPATTERING AND STICKING FOODS

Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan. Boil vinegar in a brand-new frying pan to keep things from sticking to it. Spattering can be prevented by sprinkling a little salt into the pan.

CELERY SEED SALAD DRESSING

1 c. sugar
1 T. dry mustard
⅔ c. vinegar
¼ c. grated onion
1 T. salt
¼ t. celery seed
1 c. salad oil

Combine first 6 ingredients, then add oil slowly and blend. Makes 1 pint dressing.

Margery Burchfield—Blue Bonnet

CELERY SEED DRESSING

⅓ c. cider vinegar
½ c. sugar
1 t. dry mustard
1 T. celery seed
1 t. salt
1 c. salad oil
1 T. grated onion

In covered blender at low speed, blend all ingredients except salad oil until well mixed. Turn control to high speed; remove center of cover and very slowly pour oil in steady stream into mixture, continue blending until well mixed. Cover and refrigerate dressing. Serve over green or fruit salad. Makes about 1½ cups.

Betty Eubank—Blue Bonnet

DELUXE SALAD DRESSING

2½ c. mayonnaise
½ c. cooking oil
1 c. buttermilk
½ c. sugar
¼ c. white vinegar
2 t. garlic powder
¼ t. salt
¼ t. pepper
2 t. onion flakes, crushed
1 T. parsley flakes

Mix ingredients together well with mixer or blender. Chill well and serve on tossed salad or as a dip with raw vegetables or fruits or chips. Make ahead of time so flavors will blend and dressing will thicken. Makes 4, 8-oz. bottles. Share 1 with a friend!

Barbara Thomas—Ninnekah

FRENCH DRESSING

1 c. oil
¾ c. catsup
½ c. vinegar
⅔ c. sugar
2 T. paprika
1 onion (grated)

Measure all ingredients into blender. Blend until well mixed. Makes 2½ cups dressing.

Gerry Newton—Alex

FRENCH DRESSING

1 onion, chopped fine
2 cloves garlic, peeled but left whole
1 c. vinegar
1 c. oil
1 can tomato soup
1 t. salt
1 t. dry mustard
1 t. paprika
1 t. pepper
1 t. sugar
1 T. Worcestershire sauce

Mix and store in a jar for a few days to improve flavor. Keeps several weeks.

Carolyn Spradlin—Pioneer

FRENCH DRESSING

1 c. sugar
1 c. vinegar
½ c. salad oil
⅔ c. catsup
2 t. salt
dash paprika
dash garlic

Mix thoroughly. Makes 1 pint.

Pamela Williams—Ninnekah

GARLIC SALAD DRESSING

1 qt. mayonnaise
½ c. vinegar
3½ T. garlic powder
½ T. powdered mustard
1 T. sugar
½ T. salt
⅔ c. buttermilk
⅔ c. salad oil
½ c. cold water
juice of ½ lemon

Use mayonnaise, not salad dressing. Mix all ingredients together with spoon (do not use mixer). Refrigerate overnight before using. For those who don't like salad dressing without blue cheese, the amount of garlic can be reduced and blue cheese added. The recipe is also delicious with grated cheese (cheddar) added.

Jeanette Worden—Ninnekah

MAYONNAISE

3 raw egg yolks
2 yolks, hard-boiled
2 c. chilled olive oil
salt to taste
1½ T. vinegar (or more, to taste)

Set blending bowl in nest of cracked ice. Mix thoroughly raw egg yolks and boiled egg yolks. Add olive oil, drop by drop, until all of the oil has been taken up by the egg. Add vinegar and salt to taste, mixing constantly until all ingredients have been well mixed. Makes about 1½ pts.

Carolyn Spradlin—Pioneer

MAYONNAISE

1 egg
1 t. salt
2 T. vinegar
1 c. oil

Place egg, salt and vinegar in blender or mixer. Start at high speed and immediately add about half of the oil slowly. Continue pouring the remainder of the oil, but even slower, almost drop by drop. Turn blender or mixer off as soon as the last of the oil is added. Refrigerate.

Carolyn Spradlin—Pioneer

MAYONNAISE

1 egg
1 T. fresh lemon juice or wine vinegar
1 T. mustard, preferably Dijon
dash salt
1¼ c. olive oil, vegetable oil or peanut oil

Use food processor. Using metal blade, process egg, lemon juice or vinegar, mustard, salt and 1 T. of oil for 1 min. Slowly add ¼ c. oil while processor is on. Then add other oil faster. Taste and adjust seasonings. Cover and refrigerate. Can also be made in blender. Makes about 1½ c.

Barbara Thomas—Ninnekah

HOMEMADE MAYONNAISE

1 egg white, beaten
1 t. sugar
¼ t. cayenne pepper (optional)
½ t. dry powedered mustard
1 t. salt

With a fork, separate egg yolk from white, as the yolk will keep the white from being fluffy.

Mix together.

Then add 1 pt. of cooking oil 1 T. at a time (beating between). When ½ the oil is used, add 2 T. of lemon juice. Add balance of oil slowly as before. Continue to beat till creamy and well mixed. Keep in refrigerator. Do not freeze as will separate. If it does separate, just beat it real good again.

Linda Butler—Ninnekah

WHIPPED CREAM MAYONNAISE

1 c. whipping cream
½ c. mayonnaise
¼ t. salt

Whip cream. Fold in mayonnaise and salt. This is delicious on plain or molded fruit salads.

Carolyn Spradlin—Pioneer

POPPY SEED SALAD DRESSING

2 T. sugar
1 t. salt
⅓ c. honey
2 T. vinegar (white)
1 T. prepared mustard
⅔ c. salad oil
2-3 t. poppy seed
1 T. finely chopped onion

Combine sugar, salt, honey, vinegar and mustard. Gradually add salad oil, beating constantly at high speed. Stir in poppy seed and onion. Chill. Shake well before using. Will keep indefinitely if refrigerated. Makes 1 c. salad dressing.

Gerry Newton—Alex

POPPY SEED SALAD DRESSING

Put in blender:
1½ c. sugar
2 t. dry mustard
2 t. salt
⅔ c. vinegar

Blend and then add:
3 t. onion juice
3 t. poppy seeds
2 c. cooking oil (pour slowly)

Keep refrigerated. This is especially good over fruit salads.

Carolyn Spradlin—Pioneer

ROQUEFORT DRESSING

3 oz. cream cheese (room temp.)
2 crushed cloves garlic
sprinkle of salt
1 pt. mayonnaise
½ c. buttermilk
1 small pkg. roquefort cheese

Blend with a fork.

Carolyn Whitener—Ninnekah

EASY TOMATO-PEPPER DRESSING

½ c. olive or salad oil
2 T. chopped parsley
4½ t. red wine vinegar
1 T. prepared mustard
¾ t. salt
½ t. cracked pepper
¼ t. sugar
2 large tomatoes, diced
½ c. green pepper, minced
½ red pepper, minced
1 large head iceberg lettuce, cut into 10 wedges

About 20 minutes before serving: In a small bowl with fork or wire whisk, mix oil, parsley, vinegar, mustard, salt, cracked pepper and sugar until well blended. Stir in tomatoes and peppers.

Serve mixture over lettuce wedges (or cover mixture and refrigerate to use up within 3 days, to serve over mixed greens, sliced avocado or cottage cheese). Makes 10 servings.

Wanda Johnson—Slaton

WESTERN DRESSING MIX
(Make your own "Ranch Dressing")

2 T. salt
2 t. dried parsley flakes
1 t. garlic powder, not garlic salt
½ t. onion powder, not onion salt

Mix and store in airtight container. For dressing, combine 3½ t. mix with 1 c. mayonnaise and 1 c. buttermilk.

Earnie Williamson—Slaton

ZERO DRESSING

½ c. tomato juice
2 T. lemon juice
1 T. finely chopped onion
salt and pepper to taste

Combine in a jar and shake well.

Margery Burchfield—Blue Bonnet

TAKE TIME FOR 10 THINGS

1. Take time to Work—
it is the price of success.

2. Take time to Think—
it is the source of power.

3. Take time to Play—
it is the secret of youth.

4. Take time to Read—
it is the foundation of knowledge.

5. Take time to Worship—
it is the highway of reverence and washes the dust from our eyes.

6. Take time to Help and Enjoy Friends—
it is the source of happiness.

7. Take time to Love—
it is the one sacrament of life.

8. Take time to Dream—
it hitches the soul to the stars.

9. Take time to Laugh—
it is the singing that helps with life's loads.

10. Take time to Plan—
it is the secret of being able to have time to take time for the first nine things.

Sandwiches

WINTERS CREEK

Winters Creek group was organized in the spring of 1935. It was known as the Harris Home Demonstration Club, being named for the little two room school that was in the community. The club was organized for the purpose of making better homemakers.

The club was disbanded in 1952 when the school was destroyed and the school district became part of Alex.

The club was reorganized in May, 1962 and the name was changed to Winters Creek Home Demonstration Club. In 1966 the name was again changed to Winters Creek Extension Homemakers group. The club has existed through the years because of a group of devoted homemakers, and has stayed a very busy group of women taking part in county and state programs. Several of the members that reorganized the group in 1962 still have membership with the group.

MEMBERS

Anderson, Betty (Parkie)

Bartlett, Sue (Clarence)

Bollman, Joy (John)

Byrne, Janice (Mark)

Carr, Mary (L. B.)

Carr, Sheryl (Kendal)

Cockrum, Janice (Dwayne)

Guffee, Jeanne (Tommy)

Howard, Janet (Rodney)

Jackson, Diane (Danny)

Langford, Marla (Coye)

Linton, Beverly

Mowdy, Maxine (Don)

Pearson, Nadell (Eustice)

Smith, Neva (David)

Spoon, Martha (Lee)

Taylor, Connie (Jerry)

True, Lydia

Sandwiches

BARBEQUE SANDWICHES

2 lb. pork, cubed
2 lb. beef, cubed
2 T. pickling spice, tied in a cheesecloth
5 onions, chopped
1 c. water
1 bottle catsup
¼ c. vinegar

Cook the first 5 ingredients for 4 hours and remove the spices. Mash the meat with a potato masher. Add the catsup and the vinegar, and cook until thick. Serve on hamburger buns.

Doris Belicek—Blue Bonnet

BUSY DAY BURGERS

1 lb. ground beef
2 T. flour
1 10¾-oz. can onion soup
buns

Brown meat in skillet, stir to separate particles, drain. Sprinkle 2 T. flour over meat. Stir well until mixed with meat. Add 1 can onion soup. Cook a few minutes until heated and slightly thickened. Makes filling for 8 buns.

Pauline McCarty—Meridian

OVEN READY SOUPER BURGERS

1 lb. ground beef
½ pkg. dry onion soup mix
1 can cream mushroom soup
1 c. grated cheddar cheese
8 hamburger buns

Brown ground beef, drain grease. Add onion soup and mushroom soup. Do not heat. Spoon mixture on hamburger buns. Add grated cheese. Wrap each bun in foil, and freeze.

When ready to serve, remove from freezer 20 minutes before baking in a 350° oven for 30 minutes. You leave them wrapped to bake. These are especially good when you take meals to the field.

Pauline McCarty—Meridian

SMOKY BACON BURGERS

1 lb. very lean ground beef
1 egg
½ c. finely chopped onion
¾ t. salt
¼ t. black pepper
½-1 t. liquid smoke
4 slices bacon
4 lettuce leaves
4 tomato slices
4 toasted hamburger buns

Tips: You may prepare the meat patties ahead, cover and refrigerate until ready to cook. If desired, patties may be cooked over a charcoal grill.

Combine beef, egg, onion, salt, black pepper and liquid smoke, blending well. Divide into quarters. Shape each quarter into a thick patty. Hold with a toothpick the piece of bacon you wrap around the outside of each patty.

Place burgers on oiled broiler rack. Broil 5 to 6 inches from the source of heat for 5 to 8 minutes on each side until done to your liking.

To serve, put lettuce and tomato on toasted hamburger buns. Top with cooked patties (removing toothpicks first).

Preparation time: 10 minutes
Broiling time: 10-15 minutes
Preheated broiler
Quick & tasty. Makes 4 servings.

Sue Bartlett—Winter Creek

WANDA'S HOAGIES (SANDWICHES)

1 loaf French bread
3 pkg. thin sliced meat (ham, beef, pastrami, etc.)

Any combination:
oregano, mustard, garlic powder, mayonnaise, onion powder, mozzarella cheese

Slice bread lengthwise to form two halves. Spread mustard and mayonnaise on both halves. Layer meat on one half. Sprinkle oregano, garlic powder, and onion powder on meat. Top with cheese slices and other bread half. Wrap in foil or return to bread foil. Heat at 350° for 20 minutes or until cheese is melted. 5-6 servings.

Jeanette Worden—Ninnekah

MILWAUKEE PUB BURGER

1½ lbs. ground chuck
¼ c. grated onion
1 T. caraway seed
6 slices rye bread
6 slices Swiss cheese
1 medium green pepper, cut into 6 rings
1½ t. salt
¼ t. pepper
spicy-brown mustard
lettuce leaves
½ lb. coleslaw
¼ c. radishes, sliced

Mix caraway seed, ground chuck, salt, pepper and onion together. Shape and cook following method of your choice. For each burger, spread mustard on each slice of bread; top with lettuce leaf, cheese slice (cut to fit), 1 green pepper ring, 1 T. coleslaw and some radish slices.

Makes 6 servings.

Betty Eubank—Blue Bonnet

OPEN-FACED SANDWICHES

1 small pkg. Velveeta cheese
1 can Spam
½ c. ketchup

Grind the cheese and Spam in food grinder. Add ketchup and let set overnight. Spread on split buns, and put under broiler for a few minutes - until bubbly. Serve immediately.

Margery Burchfield—Blue Bonnet

POOR MAN HAM SALAD SANDWICH

1½ lbs. bologna, ground up fine
¼ c. pickle relish
3-4 T. Miracle Whip salad dressing
¼ c. chopped onion

Put bologna through grinder. Put meat in medium sized bowl, and add remaining ingredients; mix well. Spread on bread.

Makes 10 sandwiches.

Betty Eubank—Blue Bonnet

PRONTO PUPS OR HOTDOG ON A STICK

1 lb. hotdogs

Put in hot water, bring to boil, turn off heat & leave covered. Heat deep fat to about 175° or test with a small cube of bread; if it gets golden brown it's ok.

Blend well:
1 egg
½ c. milk
2 T. corn meal

Add:
¼ t. paprika
1 t. dry mustard (or prepared mustard)
⅛ t. cayenne
salt to taste

Blend well. Add:
1 c. Bisquit mix

Blend well. Put the hot dogs on a stick. With a fork, coat them with the batter. Fry in hot fat till little brown—2 or 3 min. on each side. Serve on the stick.

Note: This coating mix is good for fish or any deep fry. These are good hot, not good cold.

Linda Butler—Ninnekah

QUICK GOOD BAR-B-QUE

2 lb. ground beef
⅛ c. vinegar
1½ c. ketchup
⅛ c. brown sugar
1 c. celery, chopped fine
¼ c. onion chopped fine
1½ t. dry mustard
¼ t. salt

Simmer until done. Serve on hot buns with slices of onions. Great for groups of young people.

Carolyn Whitener—Ninnekah

RAISIN AND PEANUT BUTTER SANDWICH

½ c. peanut butter
½ c. raisins
¼ c. chopped cucumber pickles
mayonnaise

Wash raisins; drain and chop. Combine raisins, peanut butter and pickles. Mix with mayonnaise to spreading consistency.

Mary Hedger—Blue Bonnet

REUBEN SANDWICHES

12 slices pumpernickel bread or any dark bread
1 lb. thin sliced corned beef
½ c. thousand island dressing
¾ c. sauerkraut, well drained
6 slices Swiss cheese
creamy horseradish

Spread bread (one slice) with horseradish; top with corned beef, 2 T. sauerkraut, 1 t. thousand island dressing and 1 slice cheese. Put on other slice of bread; butter top and bottom of sandwiches. Grill on both sides until hot and cheese melts. Makes six sandwiches.

Gerry Newton—Alex

EXTRA THICK SLOPPY JOES

1 lb. ground beef
½ c. onion, chopped
½ T. dry mustard or 1 T. prepared mustard
¾ c. catsup
¼ c. celery, diced
2 T. brown sugar
2 T. vinegar
2 T. flour

Brown the beef and drain well. Then add the remaining ingredients. Mix well and simmer for 20 minutes. Serves 6-8.

Neva Meiwes—Hazel Dell

SUPPER ON A BREAD SLICE

⅔ c. canned milk
1½ lb. ground beef
½ c. ground crackers
1 egg
½ c. chopped onion
1 T. mustard
1½ t. salt
¾ t. Accent
2 c. American cheese, grated

Combine ingredients. Cut one loaf of French bread in half lengthwise and spread the mixture over the slices. Wrap heavy duty foil around crust. Place on cookie sheet and bake 45 minutes in preheated oven at 350°F. or until meat is done. Garnish with strips of cheese and bake 5 minutes longer. Cut and serve. Serves 6.

Nellie Snow—Slaton

TURKEY POULETTE

4 large slices turkey, cooked
4 slices toast
6 strips crisp bacon
¼ c. grated cheddar cheese
1 16 or 17-oz. can french fried onion rings
cheese sauce with mushrooms (below)

Place turkey slices on toast, top with bacon and pour cheese sauce over the entire surface. Sprinkle with cheese and onion rings. Broil until cheese melts and browns slightly. Serves 2.

Carolyn Spradlin—Pioneer

CHEESE AND MUSHROOM SAUCE

2 T. butter
3 T. flour
1 c. milk
¼ t. salt
1 4 oz. can mushroom pieces, drained
½ c. grated cheddar cheese

Melt butter; stir in flour until smooth. Add milk gradualy. Cook over low heat until thick, stirring constantly. Remove from heat. Add salt, mushrooms and cheese. Stir until cheese melts.

Carolyn Spradlin—Pioneer

PIMENTO CHEESE SPREAD

1 lb. American cheese
1 large jar diced pimento
¼ t. garlic
1 c. mayonnaise

Grate cheese, place in large bowl. Add pimentos with juice, stir in garlic, blend well. Fold in mayonnaise. Store in refrigerator. Makes 8 ½-c. servings.

Gerry Newton—Alex

Soups

SENATE BEAN SOUP

2 lb. white beans soaked over night
4 qt. water, using remaining soaking water
1 t. salt
1½ lb. ham hock or pork shoulder
1 large chopped onion cooked in 2 T. butter
¼ t. each dill weed, dry mustard, pepper, and dry tarragon leaves

Bring to boil, simmer about 4 hours. When done, remove ham hocks and return meat to soup. 10 to 12 servings.

Virginia Hadley—Bluebonnet

BEEF STEW

6 c. chopped beef, cooked
3 med. sized potatoes, chopped
1 large onion, chopped
1 c. celery, chopped
1 can whole kernal corn
1 can tomatoes

Cook all together for 30 minutes very slowly so all flavors can mix. Any other vegetables can be added. This will make enough for 6 or 8 people.

Ora Lee Nicholas—Meridian

BRIDE'S STEW

1 or 1½ lb. stew meat
1 pkg. onion soup mix
1 can golden mushroom soup
½ can water

Combine all ingredients and cook in dutch oven or casserole with tight fitting lid at 250° for 5 hours. Don't peek. Serve over rice or noodles.

Vicki Standridge—Lucille

CREAMY BROCCOLI SOUP

1 pkg. frozen broccoli or
1 head fresh broccoli
1 stalk celery
½ c. onion
2 T. butter
2 T. flour
¾ t. salt
⅛ t. pepper
dash nutmeg
1 T. instant chicken bouillon
½ c. whipping cream

Cook broccoli, celery and onion in 2 c. water until done. Heat butter in 3 qt. saucepan; add the flour. Heat until bubbly. Add 2½ c. water and heat to boiling for 1 minute. Stir in vegetables that have been blended until liquid in processor or blender. Add bouillon, salt, pepper and nutmeg. Heat to boiling and add whipping cream. Heat and serve. Do not boil cream.

Margery Burchfield—Blue Bonnet

BRUNSWICK STEW

1 3-4 lb. fryer
2 lb. stew meat
1 large onion, chopped
3 pt. tomatoes
1 pkg. frozen lima beans
4 med. diced potatoes
1 med. can whole kernel corn
1 T. salt
4 t. pepper
dash cayenne pepper
1 pt. green beans, cut
1 pkg. okra, frozen whole
3 oz. butter

Boil fryer, lean beef, onion for 2 hours; remove fryer and bone it, then add all other ingredients except butter, cook slowly, stir

(Continued Next Page)

frequently to prevent scorching, should be tender in about ½ an hour. Then add butter last when ready to serve.

Sybil Montague—Blue Bonnet

COUNTRY CABBAGE SOUP

1 lb. lean ground beef
1 T. olive or vegetable oil
1 clove garlic, minced or pressed
1 med. onion, thinly sliced
1 small head (about 1¼ lb.) cabbage, shredded
1 medium carrot, diced
2 t. salt
½ t. whole peppercorns
1 bay leaf
2 c. beef broth
3 c. water
1 green pepper, diced
1 red pepper, diced, optional
2 T. soy sauce
chopped fresh parsley for garnish

Tips: You may add diced tomatoes or zucchini, green peas or beans to the soup for variety.

Brown ground beef in pan with oil. Add garlic and onion. Saute until meat has lost its pinkness. Drain off excess fat if any.

Add cabbage, carrots, salt, peppercorns, bay leaf, broth and water. Heat to simmering. Cook until cabbage is tender, about 10 minutes.

Add pepper and soy sauce. Simmer 5 minutes. Serve immediately or hold on low heat for 1 hour before serving. Garnish with a sprinkling of fresh parsley.

Preparation time: 20 minutes
Cooking time: 20 minutes
Money-saving. Makes 4 servings.

Sue Bartlett—Winter Creek

CLAM CHOWDER FROM HICIAT PINT OREGON

1 lb. fresh or frozen chopped clams (don't add water to clams at first)
4 c. diced potatoes
1 c. chopped onion
1 c. chopped celery
1 stick ¼ lb. margarine (melted in a heavy pot. May have to add 1 T. water.)

Mix vegetables with margarine and stir often. Simmer with a low fire till tender. Salt & pepper to taste.

Add:

5 c. milk

Continue to cook over low fire till the veg. are really done. Add the clams (if frozen, thaw first); simmer, do not boil, as this makes clams tough, till clams done. Add 2 T. cream of subst. if the milk is not rich.

Linda Butler—Ninnekah

NEW ENGLAND CLAM CHOWDER

4 slices bacon, diced
4 green onions, chopped
4 med. potatoes, pared, diced
½ small green pepper, chopped
2 c. clam juice or water
1 t. salt
½ t. white or black peppercorns
2 6½-oz. cans minced clams, including liquid
1 c. whipping cream

Tips: For vegetable clam chowder, add 1 peeled and sliced carrot and 1 stalk celery, chopped, to potatoes.

In a large heavy saucepan, saute bacon until crisp. Add onions, potatoes and green pepper.

Add clam juice or water. Simmer 15 mins., covered, until potatoes are tender.

Add salt, white pepper, clams and liquid, and cream. Heat just to simmering. Do not boil or clams will toughen. Serve immediately.

Prepartion time: 20 minutes
Simmering time: 20-25 minutes
Quick & Tasty. Makes 4 servings.

Sue Bartlett—Winter Creek

CORN CHOWDER

4 slices bacon
2 c. milk
2 med. large potatoes, diced
1 med. onion, diced
1 small jar pimientos
water
1 chicken bouillon cube
1 can cream style corn

In soup kettle, brown bacon. Lift bacon out, drain and crumble, reserve. In bacon grease (about ⅛-¼ c., if there seems like too much, pour some out). Put onions and potatoes, diced, in hot oil and let fry a few minutes, stirring once or twice. Add water almost to cover potatoes and add bouillon cube. Simmer 15 minutes or until potatoes are done. Add cream style corn, milk (more or less as seems right) and jar of pimientos, chopped. Heat and serve with crumbled bacon on each serving.

Carolyn Whitener—Ninnekah

COWBOY SOUP

1 no. 2 can pork and beans
1 no. 2 can of tomatoes
1 or 2 cans Vienna sausage
2 c. water
3 strips bacon, uncooked, cut in pieces

Mix all ingredients in saucepan and boil until bacon is tender. Makes 4 servings.

Betty Eubank—Blue Bonnet

COWBOY RANCH STEW

1 lb. ground beef
1 T. crisco
1 med. chopped onion
1 green pepper
1 t. chili powder
1 t. Accent
salt and pepper
1 1 lb. can corn
1 can red kidney beans
1 1 lb. can tomatoes

Add the juices of 1 lb. corn, 1 can red kidney beans, 1 lb. can tomatoes. Cook until liquid is down ½ then add the corn, beans and tomatoes. Heat and serve.

Mary Hedger—Blue Bonnet

CREAM SOUPS

Soup base: Thin white sauce (6 c.)
4 T. butter
4 T. flour
6 c. milk (use Half & Half, liquid from vegetables, chicken stock)
salt, pepper, nutmeg to taste

Add chicken bouillon cubes, & lemon juice to flavor.

Cream of Broccoli: add cooked, chopped broccoli.

Cream of Cauliflower: add cooked, chopped cauliflower.

Shrimp Florentine: add canned shrimp and liquid and cooked, chopped spinach.

Cream of Cheese: ½ c. grated carrots, ½ c. finely chopped celery, 2 T. chopped onion (cook in water or butter), add ½ lb. sharp cheese, diced. Stir to blend. Serves 4-6.

Vicki Standridge—Lucille

PERFECT NOODLES

When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling. Also, noodles won't stick to the pan.

EGGPLANT SOUP

2 medium eggplants
6 c. water
1 t. salt
1 T. flour
1 T. butter
¼ t. pepper
1 c. milk

Cut eggplant into small pieces and place in salt water. Soak for 30 minutes and drain. Place eggplant in a kettle and add water and boil until tender. Add milk, and thicken with flour and butter. Simmer until thick and add seasonings. This will make 4 to 6 servings.

Pamela Williams—Ninnekah

GARDEN VEGETABLE STEW

salad oil
4 carrots, cut into ½ inch chunks
2 large onions, sliced
1 med. garlic clove, minced
3 med. potatoes, peeled and cut into 1½ inch chunks
1 small cauliflower, separated into flowerets
1 med. green pepper, sliced
1 med. zucchini, cut into 1½ inch chunks
½ lb. med. mushrooms
1 sm. eggplant, cut into 1½ inch chunks
1 t. salt
½ t. pepper
1 chicken-flavor bouillon cube
water
8 med. tomatoes (about 2½ lb.), cut into wedges
1 T. all-purpose flour

About 1 hour and 45 minutes before serving: In 8 qt. Dutch oven or saucepot over medium heat, in ¼ c. hot salad oil, cook carrots, onion and garlic 5 minutes; add potatoes and cauliflower; cook 10 minutes or until browned, stirring frequently. With slotted spoon, remove vegetables to bowl; set aside. In same Dutch oven, in 2 more T. hot oil, cook green pepper, zucchini, mushrooms and eggplant 5 minutes or until browned, stirring frequently. Return all vegetables to pan; stir in salt, pepper, bouillon, 2 c. water and half of the tomato wedges; over high heat, heat to boiling. Reduce heat to medium-low, and cook, uncovered, 20-25 minutes until vegetables are tender, stirring often. In cup, mix flour with ¼ c. water; gradually stir into vegetable mixture and cook until thickened, stirring. Add remaining tomato wedges; heat through. Makes 12 servings.

Wanda Johnson—Slaton

HAMBURGER STEW

1½ lb. hamburger
3 med. sized potatoes, diced
1 large can tomatoes
1 303 can corn
1 small pkg. frozen okra, chopped

Brown hamburger-drain grease. Season with salt, pepper, celery salt and onions. Add tomatoes and potatoes. Bring to a boil. Simmer 1 hour. Now add corn and okra, and continue to slow simmer for 30 min. Easy, economical, and tasty. Serves 6.

Emma Caldwell—Freeman

JULIENNE SOUP

6 c. beef broth
2 carrots, cut in julienne strips
1 medium potato, peeled and cut in julienne strips
1 small turnip, peeled and cut in julienne strips
1 small onion, cut in thin wedges
½ t. dried marjoram, crushed

In saucepan bring broth, carrots, potato, turnip, onion, marjoram, and ¼ t. salt to boil. Cover; reduce heat. Simmer till vegetables are tender, 15-20 minutes. Top with seasoned croutons, if desired. Serves 8.

Judith A. McAdams—Ninnekah

MINESTRONE SOUP

1 16-oz. can tomato sauce
1 head cabbage, cubed
1 lg. onion, chopped
4 cans assorted beans (baked, pinto, lima or others)

In large pot, simmer tomato sauce, 1 can water, cubed cabbage & onion, about 2 hours. Add all beans and their juice and simmer another hour. Salt & pepper to taste. This soup is delicious with small meatballs simmered in with everything on list.

Maggie Stewart—Slaton

MINESTRONI SOUP

4 c. tomato juice
4 c. water
5 beef bouillon cubes
½ head of cabbage
3 zucchini sliced
garlic powder to taste
1 T. minced onion
1 T. Italian seasoning
mushrooms and celery (optional)

Combine all the ingredients and simmer for at least one hour. The more this is reheated the better it becomes.

Pamela Williams—Ninnekah

GRANDPA BOND'S "OAKIE SOUP"

1med. potato diced
½ of 16-oz. can corn (not much of the juice)
½ of 16-oz. can of peas (not much of the juice)
1 green hot pepper, chopped
½ med. onion, chopped
½ t. chilli powder
touch of garlic
3 pods of okra cut in rings
2 T. bacon drippings (add plenty of water)

Boil for 1 hour. Add:

1 pt. tomatoes (I like home canned)
salt to taste

Be sure to keep plenty of water at all times as this is a rather thin soup.

Linda Butler—Ninnekah

FRENCH ONION SOUP

4 large white onions, chopped
¼ lb. butter
3 pt. beef stock
parmesan cheese
salt and pepper to taste

Braise onions in butter until golden brown. Add beef stock, salt, pepper. Bring to boil. Sprinkle with parmesan cheese. 4 servings.

Betty Eubank—Blue Bonnet

WANDA'S FRENCH ONION SOUP

⅔ c. beef broth
1 pkg. Lipton onion soup
1 beef bouillon cube
2 med. sized onions, sliced thin
4 c. water

Combine above ingredients and cook over low heat 45 minutes to 1 hour. Spoon into serving size, ovenproof bowls. Add ½ c. plain croutons. Top with one slice of Swiss cheese and 1 slice of mozzarella cheese per each serving. Place under broiler until cheese is melted and bubbly. Makes 6-8 servings.

Jeanette Worden—Ninnekah

OYSTER STEW

1 pt. oysters, with liquid
8 T. butter, melted
1 c. light cream, scalded
3 c. milk, scalded
½ t. paprika
½ t. salt
pepper

Simmer oysters in butter and oyster liquid until the edges curl. Add cream and milk. Heat to boiling, season with paprika, salt and pepper. Serve at one. Serves 4.

Carolyn Spradlin—Pioneer

POTATO CHOWDER

2 c. cubed raw potatoes
1 T. chopped onion
1 clove garlic
2 T. fat
1 t. salt
1 can chicken rice soup
1 can tomatoes
1 c. light cream
pepper to taste

Cook potatoes, onion, and garlic in fat till potatoes are transparent. Add the other ingredients. Cover and simmer till potatoes are tender; about 25 minutes.

Edna Bounds—Rural Neighbors

CREAMY POTATO SOUP

3 slightly rounded c. cubed potatoes
1 med. onion, chopped
3 slices thick, lean bacon
1 pt. half & half milk
½-1 t. salt
pepper to taste
1 T. butter

Cook potatoes in just enough water to keep them from burning. While potatoes are just cooking, fry bacon until crisp. Brown onions in 1 T. of bacon drippings. The onions have a better flavor if they are browned well. Place ⅔ of cooked potatoes in food processor or blender and process until smooth. Return to pan with cubed potatoes and add half & half, cooked onion and crumbled bacon. Reheat but do not boil.

Suggestions: A few drops of tobasco is good in the soup. Also a carrot gives it a good flavor and pretty color, just cook it with the potatoes, be sure to process it in the blender, since most men wouldn't eat it if they knew it contained carrots.

Gloria Calhoun—Extension Secretary

GOLDEN CREAM POTATO SOUP

½ c. chopped onion
½ c. sliced celery
½ c. grated carrots
1 chicken bouillon cube, dissolved in 1 c. water
1 t. parsley flakes
1½ c. water (Add less if you like thick soup; 2 c. for thinner soup.)
3 c. cubed potatoes

Simmer all the above until vegetables are tender - about 30 minutes. In a separate bowl, combine 1½ c. milk and 2 T. flour until flour is dissolved.

Add 8 oz. cubed cheese. Stir until cheese is melted. Add ½ t. salt and a dash of pepper.

Cora Scruggs—Slaton

RHETT BUTLER SOUP

1 10-oz. frozen broccoli
¾ c. chopped celery
1 small chopped onion
4 med. potatoes, cubed

Bring the above items to a boil then simmer until tender.

3 T. butter
½ c. milk
3 t. flour
½ lb. velveeta cheese
1 can tomato soup

Add to above ingredients and cook slowly for 30 mins. 6 to 8 servings. Served at Rhett Butler's Restaurants.

Agnes Workman—Ninnekah

SAUSAGE-BEAN CHOWDER

1 lb. bulk pork sausage
2 16-oz. cans kidney beans
1 1-lb. 13-oz. can tomatoes
3 c. water
1 lg. onion, chopped
1 bay leaf
1½ t. seasoned salt
½ t. garlic salt
½ t. thyme
⅛ t. pepper
3 t. chili powder
1 c. potatoes, diced
½ green pepper, chopped

In skillet, cook sausage until brown, pour off fat. In large kettle, combine kidney beans, tomatoes, water, onion, bay leaf, seasoned salt, garlic salt, thyme, pepper, and sausage. Simmer covered 1 hr. Add potatoes and green pepper. Cook covered 20 min. or until potatoes are tender. Remove bay leaf. Serves 8.

Vicki Standridge—Lucille

CLEAN SPONGES

Wash in your dishwasher or soak overnight in salt water or baking soda added to water.

TEAPOT CLEANING

Fill the kettle with equal parts of water and vinegar, bring to a boil, and let it stand overnight to remove deposits of lime.

PIE PANS

Remove rust from tin pie pans by scouring with a raw potato dipped in cleanser.

SCOTTISH SOUP

5 c. chicken broth
2 carrots, peeled and sliced
2 stalks celery, sliced
1 potato, peeled and diced
½ c. chopped onions
½ c. noodles
¼ t. dried sage leaves
4 peppercorns
1 small bay leaf
1 egg
juice of 1 lemon
chopped parsley

Tips: For a more substantial soup, add 1 c. slivered, cooked chicken 5 min. before removing from heat. Peas or green beans also can be added. Rice can be substituted for the noodles.

Combine chicken broth, carrots, celery, potato, onions, noodles and spices in a pan. Bring to a boil. Cover and simmer for 25 min. or until vegetables are tender.

Meanwhile, beat the eggs. Beat in lemon juice. Slowly stir 1 c. soup into mixture. Gradually pour mixture back into soup pot, stirring constantly.

Cook over low heat for 3-4 min., stirring constantly. Do not boil or mixture will curdle. Remove from heat. Stir in chopped parsley.

Preparation time: 15 minutes
Simmering time: 30 minutes
Money savings. Makes 4 servings.

Sue Bartlett—Winter Creek

SPRING SOUP

3 c. chicken broth
2 T. sliced green onions
½ c. chopped watercrest
½ c. instant rice or 1 c. cooked rice

In saucepan, simmer broth and green onions 5 min. Stir in watercrest and rice, simmer 5 min. more. 4 servings.

Nadine Wendling—Blue Bonnet

TOMATO SOUP

1 qt. home canned tomatoes (or 1 qt. canned)
1 small or ½ med. onion, chopped (opt.)
½ cube of margarine
dash of garlic powder
salt & pepper to taste

Bring to boil—Add some water if too thick while boiling add 4 T. of dry cream sub., stir till dissolved. Serve hot with a sandwich, for a very quick lunch.

This tomato soup will not curdle, even if you rewarm it (if you keep the fire low.)

Linda Butler—Ninnekah

LEFT OVER TOMATO SOUP

Crumble in enough bread to thicken a little. Add 1 T. (or t. depending on how much tomato soup you have) of peanut butter (gives a lot of energy.)

Set aside.

Chop some left over ham, bacon, sausage or whatever you have and add to above. If you have no meat, add 2 beaten eggs.

Boil some long green peppers in salted water till rather tender. Cut off stems. Stuff with above, arrange in baking dish, add a little margarine over tops. Bake till set. Sprinkle grated yellow cheese over top. Continue to bake till melted. Serve hot.

Linda Butler—Ninnekah

VEGETABLE BEEF SOUP

3 lbs. beef shank
1 1 pt.-2 oz. can tomato juice
⅓ c. chopped onion
4 t. salt
2 T. Worcestershire sauce
¼ t. chili powder
2 bay leaves
1 1 lb. can tomatoes (or 2 c.)
1 c. diced celery
1 can whole kernel corn
1 c. sliced carrots
1 c. diced potatoes

Combine meat, tomato juice, onion, seasonings and 6 c. water in soup pot. Cover and simmer 2 hours. Cut meat from bone in large cubes. Combine meat and vegetables; cover and simmer 1 hour.

Allene Rutledge—Slaton

VEGETABLE-BURGER SOUP

½ lb. ground beef
1 lb. can tomatoes or 1 8-oz. can tomato sauce with 1 can water
1 8-oz. can tomato sauce
2 c. water
1 10-oz. pkg. frozen mixed vegetables or 1 can mixed vegetables
½ envelope dry onion soup mix
1 T. sugar

In large saucepan, lightly brown meat. Drain off fat. Add remaining ingredients and bring to a boil. Reduce heat and simmer 20 min.

Mary Hedger—Blue Bonnet

VEGETABLE SOUP

beef soup bone
1 T. fat
water
⅓ pkg. macaroni
1 can tomatoes
1 small can tomato sauce
3 med. potatoes, diced
1 med. onion, diced
1 med. bag frozen mixed vegetables

Brown soup bone in fat. Add water until soup bone is covered, bring to a boil and let simmer 1 hour. Add potatoes and onions; when tender add frozen mixed vegetables. Add macaroni, tomatoes, tomato sauce. Let cook 15 minutes. Serves 10-15.

Bertie Newton—Springcreek

OLD-FASHIONED VEGETABLE SOUP

1 med. onion, finely chopped
1 bunch leeks (3 or 4), thinly sliced with part of tops
1 c. celery, thinly sliced
¼ c. butter or margarine
1 green pepper, cut into thin strips
2 14½-oz. cans chicken broth
2 med. potatoes, sliced about ¼ in. thick
3 med. carrots, thinly sliced
1½ t. salt
¼ t. dried marjoram leaves
1 bay leaf
2 c. milk
½ c. chopped parsley
1 c. frozen peas, thawed
freshly grated nutmeg

Tips: This thrifty soup will be even more economical made with 3½ to 4 c. of your own chicken broth. When you cut up a chicken or bone chicken breasts, freeze bones and trimmings (wing tips, back, necks) until you have a quantity. Then simmer with chopped onion, carrot, celery, salt, whole peppercorns, a pinch of thyme, parsley sprig and water to cover for several hours until liquid is flavorful. Strain, cool and freeze.

Saute onion, leeks and celery in heated butter in a 5 to 6 quart kettle or dutch oven. Cook until onions are limp.

Stir in green pepper. Cook 1 min. longer. Add broth, potatoes, carrots, salt, marjoram and bay leaf. Bring to a boil. Cover. Reduce heat and simmer 20-25 min., until potatoes are tender.

Stir in milk, parsley and peas. Heat uncovered, stirring occasionally, until soup is steaming hot. Season with nutmeg.

Preparation time: 30 minutes
Cooking time: 30 minutes
Makes 4 servings

Sue Bartlett—Winter Creek

SUMMER VEGETABLE POT

4 onions
1 lb. new potatoes
1 bunch carrots
3 T. butter or margarine
3 c. chicken broth
1 10-oz. pkg. frozen peas
¼ lb. spinach, stemmed and coarsely cut
salt and black pepper to taste
dash of nutmeg
1 T. chopped parsley
1 T. chopped dill

Peel and chop onions. Peel potatoes and carrots and cut into large chunks.

Melt butter in saucepan. Add onions and saute until lightly browned. Add potatoes, carrots and chicken broth. Then bring to boiling. Cover and simmer on low heat for 15 minutes.

Stir in peas and spinach. Continue simmering 5 min. longer. Season with salt, black pepper and nutmeg. Sprinkle with chopped parsley and dill and serve.

Prepation time: 20 minutes
Cooking time: 20 minutes
Easy and tasty. Makes 4 servings.

Sue Bartlett—Winter Creek

Sauces

BASTING SAUCE AND MARINADE

4 6 oz. cans frozen limeade, thawed
2 c. soy sauce
1 T. ground ginger
2 T. prepared mustard
2 t. salt

Combine limeade, soy sauce, mustard, ginger and salt in a medium-sized bowl. The sauce keeps for 4 weeks in the refrigerator, or 6 months in the freezer. Makes 5 cups.

Betty Eubank—Blue Bonnet

HARD SAUCE

Cream until soft:
½ c. butter
Blend in gradually:
1½ c. confectioners sugar
2 t. vanilla

This is a very rich sauce.

Helen Snedeker—Friend

HOT FUDGE SAUCE

2 c. sugar
⅔ c. cocoa
½ c. flour
Mix in saucepan—add:
1 t. salt
2 c. milk
2 T. oleo

Stir and cook over medium heat until thick. Remove from heat and add 2 T. vanilla. Serve hot or cold and may be reheated. Powdered sugar may be added to use as icing. This can also be made in microwave.

Jeanette Worden—Ninnekah
Gerry Newton—Alex

LEMON SAUCE

Mix together in a saucepan:
1 c. sugar
2 T. cornstarch
Gradually add:
2 c. boiling water
Boil 1 minute stirring constantly. Stir in:
4 T. butter
2 t. lemon juice
2 T. grated lemon rind
Cool.

Helen Snedeker—Friend

FROZEN PEACH TOPPING

10-12 fresh peaches (about 3½ lb.)
¼ t. absorbic acid mixture
1 1¾ or 2-oz. pkg. powdered pectin
3 c. sugar

Dip peaches in boiling water about 30 seconds. With slotted spoon, transfer to cold water; slip off skins. As you work, drop peaches into bowl of salted water (2 T. salt per gallon of water). Slice about 5 peaches; whirl in blender ⅓ at a time to make 3 c. puree. Stir in absorbic acid, then powdered pectin. Let stand 15 minutes, stirring occasionally. Add sugar, stir to dissolve. Dice remaining peaches to make 3 c. Add to peach-mixture, mixing lightly. Fill sterlized glass jars or other freezer containers to within 1 inch of top. Cover, label and freeze. Thaw slightly before using. Makes 4 pints.

Mabel Phariss—Happy Home

RUM SAUCE

1 c. sugar
½ t. cinnamon
½ t. nutmeg
2 T. flour
1 c. boiling water
4 T. butter

Sift together dry ingredients, add boiling water and bring to a rolling boil. Add 2 T. rum flavoring, stir in well and remove from heat. Serve over pound cake, ice cream, etc.

Polly Keim—Pioneer

STRAWBERRY SYRUP

1 12-oz. pkg. thawed, frozen sliced strawberries
2 t. cornstarch
1 t. lemon juice

Drain strawberries, reserve the liquid. In a medium saucepan combine 1 T. of the strawberry liquid and the cornstarch. Stir until smooth. Add remaining liquid, the berries, and lemon juice. Bring to a boiling point, keep stirring. Sauce will be slightly thickened and translucent. Serve warm. Makes about 1½ cups.

Pamela Williams—Ninnekah

BARBEQUE SAUCE

1 T. butter
½ c. onion, chopped
½ c. water
½ c. catsup
1 T. vinegar
1 T. lemon juice
1 T. Worcestershire sauce
1 T. brown sugar
½ t. mustard
½ t. salt
½ t. pepper

This can be used over chicken, steak or ribs.

Nina Boyd—Blue Bonnet

BARBEQUE SAUCE

⅔ c. cider vinegar
2 T. prepared mustard
2 t. salt
1½ c. catsup
2 large onions, sliced
½ c. sugar
¼ t. pepper
4 thick lemon slices
¼ c. butter

In large saucepan, combine vinegar, ⅓ c. water, the sugar, mustard, pepper, salt, lemon slices, onion and butter. Stir to mix well. Simmer, uncovered, 20 minutes. Add catsup; bring just to boiling. Makes 4 cups.

Betty Eubank—Blue Bonnet

BARBEQUE SAUCE

1 c. catsup
½ c. water
¼ c. molasses
3 T. Worcestershire sauce
2 t. salt
¼ t. pepper
½ t. dry mustard
¼ t. garlic salt
3 T. brown sugar

Mix well and let set a few hours before serving.

Leona Shoemake—Lucile

BAR-B-Q SAUCE

1 pt. sweet pickle juice
1 pt. catsup
2 lemons and juice and rind of 1 lemon
1 T. Worcestershire sauce
2-3 T. chili powder
1 med. size onion
1 stick oleo

Mix all ingredients together and simmer for 2 hours.

Nancy Johnson—Ninnekah

BILLIE'S BARBEQUE SAUCE

Saute 1 small onion in 1 T. oil until lightly browned, turn off heat, and 1 small can chopped jalapeno peppers. Then add by stirring 2 bottles Heinz catsup, 1 bottle Worcestershire sauce, 1 bottle Heinz 57 sauce, 2 T. liquid smoke. DO NOT COOK. Stir in the onion in the skillet.

Sybil Montague—Blue Bonnet

BRIGGS BAR-B-QUE SAUCE (MADE BY GRANDMA STICE)

1 lb. apple butter
1 c. catsup
½ c. vinegar (white for hot)
7 t. chili powder
3 t. bar-b-que spice
1 T. cumin
1 T. oregano
2 T. Worcestershire
1 t. garlic powder
2 T. sugar
1 t. salt

Mix all ingredients together and simmer for 10 minutes. Delute with water to desired thickness.

Grace Campbell—Ninnekah

CHICKEN BAR-B-Q SAUCE

1 c. ketchup
1 c. water
⅓ c. bacon drippings or cooking oil
¼ c. lemon juice
½ c. chopped celery
1 med. onion, chopped
2 T. vinegar
2 T. brown sugar
2 T. Worcestershire sauce
2 t. salt
1 t. prepared mustard
½ t. black pepper
½ t. Tabasco sauce

Mix all ingredients together in a saucepan and cook slowly until thick. Spread over each piece of chicken as it is cooking. Continue turning chicken and spreading sauce on each piece until done.

Carolyn Spradlin—Pioneer

COUNTRY STYLE BAR-B-Q SAUCE

1 38 oz. bottle catsup
1 c. molasses
3 c. brown sugar
1 12 oz. can tomato paste
½ c. Worcestershire sauce
½ c. liquid smoke
½ c. vinegar
2 T. black pepper
½ T. sage

Bring all ingredients - except sugar - to a boil in large pan. Add sugar and cook until dissolved. Makes 2 qts.

Janice Cockrum—Winter Creek

COWBOY BARBECUE SAUCE

2 c. catsup or tomato sauce
3 T. dark molasses
2 T. brown sugar
1 T. liquid smoke
3 T. Worcestershire sauce
½ t. black pepper
½ t. red pepper
½ t. onion powder
½ t. garlic powder

Mix all together and boil. Cook hamburger meat until all pink is out. Pour sauce over meat; simmer.

Icy Tabler—Slaton

BILL EIGHMY'S BAR-B-QUE SAUCE

2 T. corn oil
1 c. chopped onion
½ c. dark corn syrup
2 T. prepared mustard
2 T. Worcestershire sauce
½ c. catsup
½ c. water
¼-⅓ c. cider vinegar
½ t. salt
½ t. pepper

In a 10-inch skillet heat the oil, and add the onion; cook gently until wilted. Add remaining ingredients; simmer, stirring occasionally for 15 minutes. Makes about 2 c. sauce, store, tightly covered in the refrigerator. Keeps well.

Jeanette Worden—Ninnekah

HOT BAR-B-QUE SAUCE

2 oz. of Little Pig BBQ sauce
½ oz. Worcestershire sauce
1 T. liquid smoke
1 T. garlic salt
1 T. pepper
Hot sauce to suit your taste.

Ruby Nelson—Ninnekah

BARBEQUE RIB SAUCE

½ c. catsup
½ c. crushed pineapple
all of the syrup from a 15 oz. can of crushed pineapple
2 T. spicy mustard
1 T. horseradish
1 small jar of red current jelly
2 T. red wine vinegar

Combine in saucepan. Bring to a boil and simmer for approximately 30 minutes. Can be used on ribs, ham etc.

Onnie Roy—Slaton

ZIPPY BAR-B-Q SAUCE

1 c. finely cut onions
¼ c. butter
1 t. salt
½ t. pepper
1 T. paprika
1 T. sugar
½ clove garlic, or ½ t. garlic salt
1 c. catsup
½ c. water

Heat until mixture comes to a full boil. Remove from heat. Stir in

⅓ c. vinegar or lemon juice
1 T. Worcestershire sauce
1½ t. bottled liquid smoke (optional)

Use at once, or store in covered jar in refrigerator. Good for ribs, chicken or steak.

Mary Hedger—Blue Bonnet

BEARNAISE SAUCE

1 c. dry white wine
4 egg yolk, beaten
2 T. tarragon vinegar
1 T. minced green onions
½ t. chervil
1 t. tarragon
1 c. melted butter
½ t. salt
freshly ground black pepper

Add 2 T. of wine to egg yolks. Beat and set aside. Combine remaining wine with vinegar, green onions, chervil, tarragon, salt and pepper and cook until reduced to two-thirds or about 15 minutes, stirring occasionally. Remove from heat. Add egg yolk mixture slowly, stirring briskly. Add butter very gradually, a few spoons at a time, beating thoroughly after each addition. Strain through a fine tea strainer. Add the remaining one-half of tarragon and chervil and stir. Yield: About 2 cups.

Carolyn Spradlin—Pioneer

CHEESE SAUCE

2 T. butter or margarine
2½ T. flour
1 c. milk
1 c. grated cheese
¼ t. Worcestershire sauce
dash of garlic salt and fresh ground pepper to taste

Melt butter in saucepan and blend in flour. Add milk and other ingredients. Cook over medium heat, stirring constantly, until smooth and thick. Serve over cooked and drained vegetables.

Myra Graves—Slaton

CHILI SAUCE

1 peck ripe tomatoes
6 large onions
6 hot peppers
2 T. cinnamon
2 T. cloves
1 t. salt
2 c. sugar
5 c. vinegar

Mix and cook slow for 2 hours. This will be thick. Stir often. I put 2 sweet peppers in, also.

Irene Auld—Pikes Peak

CHINESE MUSTARD

Put small quantity of dried mustard powder into a small bowl, and slowly pour over it a little boiling water. Stir constantly until it has the consistency of a thin puree. Season with salt, and let it stand 20 minutes so it will get a little thicker.

Carolyn Whitener—Ninnekah

HOLLANDAISE SAUCE

8 T. butter
2 egg yolks, beaten
juice of ½ lemon

Melt butter by putting in a cup standing in very hot water. Put egg in a double boiler over very slow fire. Add lemon juice slowly and mix constantly. When egg yolks and juice are thoroughly blended, remove from flame and very slowly add melted butter, stirring while adding to prevent cracking. If the sauce becomes thickened, add a little water and mix well.

Carolyn Spradlin—Pioneer

INSTANT HOLLANDAISE SAUCE

1 c. butter
4 egg yolks
2 T. lemon juice
¼ t. salt
1 pinch cayenne pepper

Heat butter till bubbly. Meanwhile, in blender, put egg yolks, lemon juice, salt and pepper. Cover blender and turn to high. Immediately remove cover, and slowly add buttter in a steady stream.

Carolyn Spradlin—Pioneer

CREAMY GRAVY

2 T. pan drippings from fried chicken or other fried meat
2 T. flour
2 c. milk
salt
pepper

Blend drippings and flour in skillet. Cook and stir until brown. Add milk. Cook until thick. Taste. Season with salt and pepper. Makes 2 cups.

Carolyn Whitener—Meridian

GIBLET GRAVY

¾ c. turkey fat, or oleo
¾ c. flour
6 c. turkey or chicken broth
2 hard cooked eggs (optional)
cooked giblets (gizzards and liver) from turkey
salt
pepper
yellow food coloring (optional)

Melt fat; blend flour and add broth. Stir constantly until thick. Grind or finely chop eggs and giblets. Add to gravy. Taste. Season with salt and pepper. Add a few drops of yellow coloring. Serve with hot turkey sandwich, or roast turkey and cornbread dressing. Makes 7 cups.

Carolyn Whitener—Ninnekah

PARSLEY MUSHROOM GRAVY

2 T. drippings or butter
2 c. chicken broth
½ c. sliced mushrooms
4 T. flour
1 T. parsley, snipped
season to taste

Heat drippings in small saucepan. Add flour and cook over medium heat, stirring until golden brown. Add broth; bring to boil over high heat. Cook, stirring until thickened. Stir in remaining ingredients. Serve over potatoes or rice. Makes 2 cups.

Betty Eubank—Blue Bonnet

MARCHAND DE VIN SAUCE

¾ c. butter
⅓ c. mushrooms, chopped
⅓ c. shallots, chopped
⅓ c. onion, chopped
2 T. garlic, chopped
½ c. ham, minced
2 T. flour
½ t. salt
⅛ t. pepper
¾ c. beef stock
1 c. red wine

Melt butter, and saute mushrooms, ham, shallots, onion and garlic. Add flour, salt and pepper. Brown well; blend in stock and wine. Simmer over low heat 40 minutes. Yield: 2 cups

Carolyn Spradlin—Pioneer

MUSHROOMS FOR STEAK

½ lb. fresh mushrooms, washed and stems removed
½ c. oleo
½ pkg. Lipton onion soup mix

Melt butter or oleo in deep pan. Add mushrooms; cover and cook over low heat till tender, stirring occasionally. Add soup mix and continue to cook, uncovered, 15-20 minutes. Serve over grilled steak, or as a side dish.

Jeanette Worden—Ninnekah

SCALDED MILK

Add a bit of sugar (without stirring) to milk to prevent it from scorching. Rinse the pan in cold water before scalding milk, and it will be much easier to clean.

SOFT BUTTER

Soften butter quickly by grating it.

PICANTE SAUCE

Accompaniment to eggs, broiled meats and poultry, and Mexican specialties. You can add ½ c. of sour cream to 1 c. of cooked sauce for richer sauce or dip.

- 1 qt. cherry tomatoes
- 1 medium green pepper, cut up
- 1 medium onion, cut up
- 2 medium fresh jalapeno peppers or hot red peppers
- 1-2 cloves garlic
- ½ c. vinegar
- 1 t. salt
- 1 t. sugar
- dash dried oregano, crushed
- dash ground cumin

Grind unpeeled tomatoes. Add green pepper, onion, jalapenos and garlic. Process until vegetables are coarsely ground. Stir vinegar, salt and sugar into vegetable mixture.

Simmer in 3-qt. saucepan, uncovered, over low heat for 25 minutes, or until desired consistency. Stir in oregano, cayenne and cumin; season to taste with salt. Store in refrigerator in tightly covered containers. Makes 2¼ cups.

Margaret Smith—Meridian

SALSA PICANTE

- 2 c. very ripe tomatoes
- ½ c. hot peppers
- 1 large onion, minced
- 2 cloves garlic, crushed
- 2 T. oil
- 2-4 T. vinegar
- 1-2 t. salt

Cut tomatoes into quarters, and put through food mill or blender with other ingredients. Simmer for 15 minutes. Makes about 2 cups.

Doris M. Schlecht—Ninnekah

SAUCE FOR ROAST

1 stick butter, melted

Add:

- ½ c. vinegar
- 1 T. black pepper
- 1 t. red pepper
- 1 T. salt
- 1 t. sugar
- 3 t. mustard
- 1 garlic pod

Baste roast in this.

Irene Auld—Pikes Peak

SPAGHETTI SAUCE

- 2 lbs. ground beef
- 2 lbs. pork sausage
- 1 onion
- 1 green pepper
- 1 jar pimientos
- 1 lb. mushrooms
- 1 clove garlic, minced
- 1 14½ oz. can tomatoes
- 2 15 oz. cans tomato sauce
- 3 bay leaves
- 1½ T. parsley
- 1 T. oregano
- 1 t. sweet basil
- 1 t. rosemary
- ½ t. thyme
- 1 t. salt
- ¼ t. black pepper
- 2 c. water
- 1 6 oz. can tomato paste

Brown ground beef, sausage, onion, green pepper, pimientos, mushrooms and garlic. Drain. Add tomatoes and tomato sauce; cook on high about 30 minutes. Turn heat to low, and add bay leaves, parsley, oregano, sweet basil, rosemary, thyme, salt and pepper. Cook on medium heat about 2 hours. Add water and tomato paste, and cook 2 more hours. It might be necessary to add a little additional water during this cooking period to keep the sauce from sticking. The secret to this recipe is cooking it. I sometimes cook mine all day.

Jessie Compton—Freeman

SPAGHETTI SAUCE

- 1 lb. venison
- ½ lb. hamburger
- ½ lb. sausage
- 2 cans tomato paste
- 4-6 paste cans of water
- ½ c. onion, chopped
- 2 cloves garlic, crushed
- 2-3 T. oregano
- 2 T. Italian seasoning

Brown meats and onion together. Drain. Add seasonings, paste and water. Simmer approximately 2 hours. Serve with spaghetti or other Italian dishes. Serves 8-12.

Jeanette Worden—Ninnekah

TANGY GOLDEN GLAZE FOR HAM

- 1 10 oz. jar pure orange marmalade
- 1 T. prepared mustard
- ¼ t. ginger
- ¼ c. orange juice

Bake ham according to directions. Combine marmalade, mustard and ginger. About 30 minutes before ham is done, remove from oven. Spoon half of glaze mixture over ham, then continue baking. Add orange juice to remaining glaze; simmer 5 minutes, and serve with ham.

Grace Campbell—Ninnekah

WHITE SAUCES

Thin:
- 1 T. melted fat, butter or oleo
- 1 T. flour
- 1 c. milk
- ½ t. salt

Medium:
- 2 T. melted fat, butter or oleo
- 2 T. flour
- 1 c. milk
- ½ t. salt

Thick:
- 3 T. melted fat, butter or oleo
- 3 T. flour
- 1 c. milk
- ½ t. salt

Melt fat in heavy saucepan. Slowly add flour. Do not brown. Add milk and salt. Stir constantly until thick. Each recipe makes 1 cup.

Carolyn Whitener—Ninnekah

MEXICAN MARINADE FOR BEEF OR DEER

- 1 large beef tenderloin, or deer
- 1½ c. red wine vinegar
- 1 c. water
- 2 t. salt
- ½ t. pepper
- 2 garlic cloves, smashed
- 2 jalapeno peppers, chopped
- 1 t. oregano
- 1 t. cumin
- 1 t. paprika

Add everything in a large bowl, except meat. Trim meat and cut in 1½-inch cubes or strips, and add to bowl. There must be enough liquid to cover meat. Marinate overnight. Put meat on skewers and cook on hot coals, basting with marinade.

Carolyn Whitener—Ninnekah

TANGY MARINADE

- 1 pkg. taco seasoning mix
- 3 t. oil
- 1 5½ oz. can tomato juice

Marinate chicken pieces in sauce for 1 hour. Then bake or broil. Baste with sauce during cooking. Makes 1 cup.

Jessie Compton—Freeman

Cream scheme

- *When out of cream, try the beaten white of an egg in your coffee.*
- *A tiny pinch of baking soda in cream keeps it from curdling in hot coffee.*

For wonderful whipping cream

- *Chill cream, bowl, and beater well.*
- *Whip cream in a double boiler over ice cubes and salt. It will whip faster and have more body.*
- *For stubborn cream, gradually whip in three or four drops of lemon juice.*
- *Add the white of an egg. Chill, then whip.*
- *Preserve the firm shape of whipped cream by using powdered sugar instead of granulated sugar. The whipped cream won't get watery.*
- *Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (one-quarter teaspoon per cup of cream).*
- *Cover the top of the bowl with a piece of waxed paper in which a hole has been cut for the beater.*

Vegetables

GRADY COUNTY EXTENSION HOMEMAKERS COUNCIL

The Grady County Extension Homemakers Council, organized in 1915 with only a few members, has grown into a Council consisting of twenty-one Extension Homemaker groups with a membership of over 400. In Oklahoma there are 20,000 E.H. members and nationwide there are over 500,000 rural, suburban and urban members who belong to 34,000 organized groups in 44 states and two territories, Puerto Rico and the Virgin Islands.

Extension Homemakers is an educational and service organization. Members have opportunities to gain knowledge and improve their skills in home economics and related areas so that the family unit may be strengthened, develop leadership skills, provide community service, promote international understanding and meet new people.

Grady County Extension Homemakers Council now offers two types of membership. First is the regular membership which consists of being a member of one of the 21 E.H. groups in the county. These groups have at least 1 meeting per month with an educational lesson, participate in County Council programs and projects, and also promote community service. A new form of membership is the mail box member which is especially designed for working people who wish to receive educational information by receiving the Extension Homemaker Newsletter through the mail.

Special projects carried out by the council have included sponsoring two scholarships for college freshmen, co-sponsoring the creative writing contest with A.A.U.W., assisting with the County 4-H Achievement Banquet, making donations to charitable organizations including the Youth Service in Chickasha, presenting a Spring Fashion Show, hosting the Annual Fall Cultural Arts SHow, a housing tour of homes throughout the county and naming and erecting road signs in the local communities.

County officers for 1984 are: Carolyn Spradlin, president; Joyce Leverett, vice-president; Nona Sue Sheerer, secretary; Virgie Howard, treasurer; Mary Beth Bennett, treasurer-elect; Percilla Lamar, song leader; Loxie Dunn, pianist; Barbara Elliott, parliamentarian and Polly Keim, reporter.

Grady County OSU Extension Center Staff Members are: Ron Justice, Extension Director; Susan Murray, 4-H Agent; Claire Powell, Home Economist and Paul Thomas, IPM Agent; Gloria Calhoun, Clara Green and Peggy McLemore, Secretaries.

The Grady County Extension Homemakers are made up of people who are friendly, helpful, full of ideas, eager to learn and believers in the home.

Vegetables

BAKED ASPARAGUS

Place in baking dish, fresh asparagus spears. Sprinkle with salt and pepper and dot with margarine. Cover tightly with foil. Bake 30-35 minutes at 300 degrees.

Othala Estes—Friend

BAKED BEANS

1 large can pork and beans
¾ c. brown sugar
1 t. dry mustard
1 small onion, chopped
6 slices bacon, cut in pieces
½ c. catsup

Mix well and pour into a 1½ quart casserole. Bake 2½ hours, uncovered, at 325° F.

Ila Cooper—Slaton

BAKED BEANS

Dice three strips of bacon and fry. When about half done, add a small chopped onion.

When the onion is slightly browned, pour off most of the grease and add one can of pork and beans in tomato sauce, one T. of brown sugar, two T. of vinegar, two T. of catsup, stir well and cover. Let this simmer for at least 30 minutes.

This is far better when simmered or baked for two hours in your oven. It may be varied by using canned Mexican chili beans instead of pork and beans.

These two kinds of beans make completely different dishes! I added a little chili powder one day to the pork and beans recipe and it was hot and tangy. This is wonderful when mixed all together on top of the stove, poured in a greased casserole dish and baked in the oven at 350°.

Mary Giles—Meridian

MORE MASHED POTATO TIPS

Use a couple of tablespoons of cream cheese in place of butter when mashing potatoes; try using sour cream instead of milk when mashing, too.

FLUFFY RICE

Rice will be fluffier and whiter if you add 1 t. of lemon juice to each quart of water.

BAKED BEANS

2 1 lb. cans pork and beans
1 t. mustard
2 T. blackstrap, unsulfured molasses
½ c. chopped onions

Mix all ingredients together and top with bacon strips. Bake 1 hour at 350°.

Nancy Johnson—Ninnekah

BAKED BEANS

2 cans pork and beans
1 onion, diced
3 T. catsup or more
1 t. mustard
½ t. salt
3 T. brown sugar
½ c. water

Rinse cans with the water. Mix all ingredients and pour into a casserole dish. Top with 2 or 3 slices of bacon if you wish. Bake in a 350° oven for 45 minutes.

Helen Snedeker—Friend

BAKED BEANS

2 cans Kidney Beans
1 chopped green pepper
1 chopped onion
½ c. brown sugar
1 c. ketchup
2-3 T. bacon drippings

Mix ingredients together. Place in covered casserole dish and bake in a 350° oven for 1½ hours.

Carolyn Spradlin—Pioneer

BARBECUE BEANS

1 T. butter
¼ c. onion, chopped
¼ t. salt
½ t. dry mustard
½ c. catsup
¼ c. water
1 T. vinegar
½ T. Worcestershire sauce
dash of Tabasco
4 c. cooked pinto beans
½ c. grated cheese

Fry onion in butter until light brown and add next seven ingredients. Cover and simmer for 20 minutes. Stir in the beans and put in a 2 quart casserole and top with the cheese. Bake in a preheated oven for 30 minutes at 350°.

Mildred McMeans—Lucile

BUCKAROO BEANS

5½ c. water
2 c. dry pinto beans
1½ chopped onion
2 cloves garlic
2 bay leaves
¼ lb. salt pork cut in pieces or a ham hock or ½ lb. ground beef, cooked in skillet until red disappears

Then add:

2 c. canned tomatoes
½ c. green pepper, chopped
2 t. chili powder
2 T. brown sugar
½ t. dry mustard
¼ t. oregano
salt to taste

Place 4 qt. pan with water in it on high heat. Cover, and bring to boil. Wash beans and add to water. Cover and cook 2 minutes. Remove from heat and let stand 1 hour. Return to high heat and add onion, garlic, bay leaves and meat and bring to boil. Then reduce heat and simmer 1½ hrs. Add remaining ingredients except salt and simmer 2 more hrs. Salt to taste when done.

Vicki Standridge—Lucile

CREOLE BEANS AND RICE

1½ c. dry red or kidney beans
1 large onion, diced
1 green pepper, chopped
1 can (2 cups) tomatoes
1 8-oz. can tomato sauce
1 bay leaf
parsley to taste
1 clove garlic, minced
1 t. chili powder
1½ t. salt
dash of cayenne and paprika
1 lb. ground round steak
2 T. bacon drippings

Rinse beans; add to 1½ quarts cold water in heavy cooking pot (an iron pot is best). Bring to a rolling boil; simmer 2 minutes; remove from heat; cover, and set aside and let stand for 1 hour. (You may prefer to let beans set overnight.) After soaking period is completed, add 1 t. salt to beans and return to stove. Cook with cover for 1 hour on very low heat. Brown onion, green pepper and meat in hot fat. Add to beans. Stir in other ingredients. Cover and simmer for 1½ hours; serve on fluffy cooked long grain rice. Before serving time you can remove a cup of the beans and mash into a pulp. Return this paste to beans. This thickens the good bean liquid and gives a bean gravy appearance. Serves: 6.

Carolyn Spradlin—Pioneer

GOLDWATER BEANS

1 lb. pinto beans, cooked
1 large onion, chopped
1 t. chili powder
2 t. salt
½ t. oregano
½ t. cumin
1 4-oz. jar taco sauce
1 4-oz. can green chiles, chopped
1 #3 can tomatoes
1 lb. ground beef

Cook beans until tender. Brown ground beef. Add all ingredients until flavor is blended. Enjoy.

Claire Powell—Extension Home Economist

QUICK PINTO BEANS

2 c. dry pinto beans
water to cover well
ham hock or bacon

Pick and wash beans. Put in large kettle with ham hock. Fill the kettle with cold water. Bring to boil. Remove from heat and let stand for 30 minutes. Return to stove and boil gently until tender, adding water as needed. When done, add salt to taste. Done this way, the beans will cook in half the time.

Alice Terry—Lucile

RED BEANS AND RICE

2 lb. red beans
5 qt. water
2 onions sliced
2 cloves garlic, chopped
5 bay leaves
1 ham bone
1 lb. ham, seasoned, cubed
2 T. lard
salt and pepper

Place beans in a large pot and rinse several times. Add water, onion, garlic and lard. Cover and cook on medium for 2 hours. Add ham bone, ham and bay leaves. Cook, covered, to a creamy consistency, about 3 or 4 hours. Salt and pepper to taste. Serve over rice. Serves: 15.

Carolyn Spradlin—Pioneer

SWEET AND SAVORY BEANS

½ c. sliced celery
½ c. chopped green pepper
½ lb. sliced weiners

Saute in 2 T. butter until tender.

Add:

2 T. brown sugar
2 T. soy sauce
2 T. catsup
1 T. vinegar
1 t. cornstarch
1 21-oz. can pork and beans

Heat to serving temperature.

Barbara Mitchusson—Washita Valley

BARLEY WITH MUSHROOMS

2 c. barley
½ c. chopped mushrooms, canned or fresh
½ c. onion, chopped
¼ c. butter
4 c, chicken stock
salt and pepper to taste

Saute mushrooms and onion in butter until tender. Stir in barley and chicken stock. Cover, bring to a boil and reduce heat to a low simmer. Cook 30 minutes or until liquid is absorbed and barley is soft. Salt and pepper to taste. This can be cooked ahead and reheated. This dish is excelllent with barbequed chicken. Serves: 6 to 8.

Carolyn Spradlin—Pioneer

HARVARD BEETS

3 c. boiled beets, sliced or diced, or 1 #2½ can beets
½ c. vinegar
1 T. cornstarch
½ t. salt
½ c. sugar

Put ingredients in double boiler and stir until smooth. Cook until clear. Add beets and cook over hot water for 30 minutes. Just before serving, add 2 T. butter. Serves 6.

Grace Campbell—Ninnekah

HARVARD BEETS

1 can cubed beets
½ c. sugar
½ T. cornstarch
¼ c. vinegar
¼ c. water, preferably liquid from beets
2 T. butter

Mix sugar and cornstarch. Add vinegar and water and boil 5 minutes. Add beets and butter to hot mixture and let stand at least 30 minutes before serving. Serves 6.

Grace Rowe—Arcadia

BEETS WITH PINEAPPLE

2 T. brown sugar
1 T. cornstarch
¼ t. salt
1 9-oz. can pineapple tidbits
1 T. oleo
1 T. lemon juice
2 c. cooked, peeled and diced fresh beets

Put first 3 ingredients in a saucepan. Stir in undrained pineapple. Stir and cook until mixture thickens, add oleo, lemon juice and beets. Heat five minutes. Serves: 4.

Iris Dunn—Ninnekah

PINEAPPLE BEETS

1 13 oz. can pineapple chunks
½ c. water
⅓ c. cider vinegar
4 T. brown sugar
1 T. cornstarch
½ t. salt
⅛ t. ground ginger
2 1 lb. cans sliced beets, drained

Drain the syrup from the pineapple, and mix with the water and vinegar. Mix the brown sugar, cornstarch, salt and ginger; add the vinegar mixture. Cook until thickened, stirring constantly. Add the beets, the heat to boiling. Just before serving, mix pineapple into the hot mixture. Makes 8 servings.

Clara Terry—Happy Home

SPICY HOPPING JOHNS

1 lb. dried blackeyed peas
8 c. water
1 8-oz. ham hock
1 16-oz. can tomatoes, cut up
1 onion, chopped
1 c. celery, chopped
1 T. salt
2 t. chili powder
¼ t. basil
1 bay leaf
1 c. long grain rice

Combine peas and water, soak over night. Add remaining ingredients except rice. Cover and simmer 1½ hours. Chop ham and add rice, simmer until rice is tender (20 minutes). Remove bay leaf. Serves 12.

Grace Campbell—Ninnekah

BEAN WITH ALMONDS

1 qt. green beans
2 c. boiling water
¾ t. salt
1 t. sugar
½ c. blanched, slivered almonds
¼-½ c. butter or oleo

Place beans in salted water, with sugar added. Cook until thoroughly hot. Drain and keep hot for serving. Lightly saute almonds in butter and sprinkle over green beans in serving dish. Serves: 6.

Iris Dunn—Ninnekah

SEPARATED EGGS

Use a small funnel to easily separate the egg white from the yolk. The yolk will remain in the funnel while the white will fall through.

GREEN BEANS ALMOND

1 lb. fresh green beans
¼ c. slivered blanched almonds
¼ c. butter
¼ t. salt
1-2 t. lemon juice

Snip ends off of green beans. Wash and cut diagonally. Cook until tender in boiling water. Drain. Meanwhile, cook almonds in butter over low heat until golden brown, stirring occasionally. Remove from heat and add salt and lemon juice. Pour over hot beans. Serves: 4.

Carolyn Spradlin—Pioneer

CREOLE SNAP BEANS

2 lb. fresh green beans
¼ lb. ham
3 large onions, chopped
3 cloves garlic, minced
1½ c. water, approximately
salt and pepper

Wash, string and cut beans into small pieces. Fry ham until light brown; remove ham. Pour off dripping except for 2 T.; add onions and garlic and cook until the onions are soft. Return ham to skillet; add bean, ½ c. water and salt and pepper to taste. Cover, turn heat low and cook for about 1½ hours. During cooking period occasionally add additional water. Serves: 6.

Carolyn Spradlin—Pioneer

SWEET SOUR GREEN BEANS

1 qt. green beans
1 onion, diced
4 slices bacon, fried and crumbled
6 T. vinegar
4 T. sugar

Cook green beans in 2 qt. kettle for 15 minutes. Drain off the liquid, add vinegar, sugar and simmer for three minutes. Add the bacon bits and diced onion, stir to mix. Turn off heat, let set for 30 minutes before serving. Serves 6.

Marjorie Nicholas—Meridian

BROCCOLI AU GRATIN

1 c. water
1 envelope Lipton mushroom or beef soup
3 T. flour
dash Worcestershire sauce
1 c. light cream
1 c. shredded cheddar cheese
buttered bread crumbs
1 bunch fresh broccoli

Preheat oven to 375° In a medium sauce pan bring water to a boil, then stir in the Lipton soup. Simmer, covered for 5 minutes. Gradually stir in the flour, blended with the cream and Worcestershire sauce. Bring this to a boil, then simmer stirring constantly until the sauce is slightly thickened (about 5 minutes). Stir in 1 c. of the cheese and heat until it is melted. In medium shallow baking dish combine broccoli with sauce. Top with the remaining cheese and bread crumbs. Bake for 15 minutes or until heated.

Irma Ragsdale—Friendly Mound

BRAISED GERMAN CABBAGE

6 c. shredded cabbage
1 c. chopped onion
½ c. Catalina dressing
⅓ c. water
½ t. caraway seed
¼ t. salt

Combine cabbage, onion, dressing, water and seasonings in large skillet, cover. Cook over low heat 25 minutes or until cabbage is tender. Stir occasionally. Makes six servings.

Gerry Newton—Alex

CABBAGE AND NOODLES

1 large onion
1 head cabbage
1 bag noodles (wide)
1 stick margarine

In a large skillet, brown onion in margarine. Cut cabbage in about 2" cubes. Add cabbage to onions. Simmer for at least an hour. (The longer the better). Pre cook the noodes, then add them to the cabbage. Simmer one hour, stir often. Salt and pepper to taste.

Maggie Stewart—Slaton

HUNGARIAN STUFFED CABBAGE

1 large white cabbage
1 c. water
½ c. long grain rice
¼ lb. bacon, cut into strips
1 onion, chopped
2 red or green peppers, chopped
½ t. dried marjoram leaves
1 T. paprika
salt and black pepper
1 1-lb. can sauerkraut
¾ c. chicken broth
4 T. catsup

Wash the cabbage. Leave it whole and place it into a large pot filled with salted water. Cook for 15 min. Remove leaves, keeping them whole.

Boil the one cup water. Add rice. Cover and simmer over low heat for 15 min.

Meanwhile, in heavy skillet, saute the bacon until crisp. Pour off all but 1 T. fat.

(Continued Next Page)

Add onion and red peppers. Saute for 3 min.

Stir in rice, marjoram, paprika, salt and black pepper to half of the sauerkraut, combining well. Fill cabbage leaves with mixture. Roll up, tucking in edges.

Mix remaining sauerkraut with chicken broth and catsup. Place in slightly oiled casserole. Arrange cabbage rolls, seam-side down, over the top.

Cover and simmer over low heat for 50 min.

Preparation time: 30 minutes

Cooking time: Cabbage and rice, 15 minutes each, stuffed cabbage, 50 minutes

Money saving. Makes 4 servings.

Sue Bartlett—Winter Creek

STAMPER'S BAKED CABBAGE

1 head cabbage (medium)
1 t. sugar
2 t. flour
1 t. salt
pepper
1 c. thin cream or milk
bacon

Shred cabbage into a buttered pan. Mix sugar, flour, salt, pepper and cream or milk, and pour over cabbage. Cover top with strips of bacon. Bake 40-60 minutes in 350° oven. Remove cover to crisp bacon before serving. Serves 8-10.

(We like to cook this in a slow oven until cabbage is done, sometimes as long as 2 hours. We kids have always fought over this to see who gets the most.)

Jeanette Worden—Ninnekah

SWEDISH CABBAGE ROLLS

1 egg
1 t. Worcestershire sauce
1 t. salt
dash black pepper
¼ c. finely chopped onion
⅔ c. milk
½ lb. ground beef
½ lb. ground pork
¾ c. cooked rice
6 large cabbage leaves
1 10¾-oz. can condensed tomato soup
1 T. brown sugar
1 T. lemon juice

Combine egg, salt, pepper, Worcestershire sauce, onion and milk. Mix well. Add ground beef, ground pork and cooked rice. Mix together with fork. Immerse cabbage leaves in boiling water for three minutes or just until limp; drain. Heavy center vein may be slit about 2 inches. Place ½ c. meat mixture on each leaf. Fold in sides and ends and place folded sides down in baking dish. Blend soup, brown sugar and lemon juice. Pour over cabbage rolls. Bake in moderate oven (350°) for 1½ hours. Baste once or twice with sauce.

Grace Campbell—Ninnekah

ALICE'S CARROTS

1 c. sugar
¾ c. vinegar
1 t. pepper
4 no. 303 cans carrots
1 small onion
1 can undiluted tomato soup
½ c. oil
1 t. Worcestershire sauce
1 small bell pepper

Heat until sugar, soup, vinegar, oil, sauce, is dissolved. Add the carrots, pepper, & onion. Let set for 2 hours or over night. Serve chilled. Serves 10.

Alice Terry—Lucile

GLAZED CARROTS AND ONIONS

3 bouillon cubes, chicken or beef
6 medium carrots, cut into quarters
12 small onions or
4 medium onions, sliced
¼ c. butter or margarine
1 T. sugar
2 T. chopped parsley or fresh basil

Tips: You can use other fresh herbs or watercress to sprinkle on top. You can also use 1 pkg. frozen small carrots for this dish.

In a large saucepan combine 2 of the bouillon cubes with the carrots. Add boiling water to cover, stir to dissolve the bouillon. Cover, cook 10 minutes.

Add onions and cook 6 minutes longer or until vegetables are just tender. Drain.

In a large skillet, melt butter. Add the remaining bouillon cube and sugar. Stir until cube is dissolved.

Add vegetables. Cook until golden brown and glazed, stirring frequently.

Transfer to serving dish. Sprinkle with chopped parsley or fresh basil.

Preparation time: 10 minutes

Cooking time: 25 minutes

Money saving. Makes 4 servings.

Sue Bartlett—Winter Creek

IRENE'S HONEYED CARROTS

½ c. butter
½ c. honey
2 c. thinly sliced carrots

Mix butter and honey in pan and cook over low heat until syrupy. At once add carrots and toss to coat. Cook a few minutes, pour off excess liquid and continue cooking, covered, low heat, until tender - crunchy.

Jeanette Worden—Ninnekah

JESSIE'S CARROTS

2 lb. carrots
1 lb. cheese
½ onion
½ cube oleo

Chop carrots, saute onion in oleo. Put in a layer of carrots, a layer of cheese, and pour onion over top. Bake 300° until carrots are tender.

Jessie Compton—Freeman

MARINATED CARROTS

1 lb. carrots
1 onion
1 bell pepper
½ c. sugar
½ c. cooking oil
½ c. vinegar
1 can tomato soup

Peel and slice carrots, cover slightly and boil for 10 minutes. Drain and cool. Slice thin the onion and pepper. Layer carrots, onion and pepper in a casserole dish. Boil together sugar, oil, vinegar and soup. Pour the boiling mixture over the carrots. Cool and then refrigerate over night.

Mickey Berry—Ninnekah

MARINATED CARROTS

2 lb. carrots
1 c. sugar
½ c. salad oil
¾ c. apple cider vinegar
1 t. Worcestershire sauce
1 c. tomato soup
salt and pepper
1 medium onion
1 green pepper

Cook the carrots in salt water until tender. Mix the other ingredients except the onion and pepper together and pour over the carrots. Slice and add the onion and the pepper. Chill over night or 2 hours before serving.

Mary Jo Bird—Bridge Creek

MARINATED CARROTS

1 large green pepper
2 lb. carrots
1 large onion, sliced
1 can tomato soup
1 c. sugar
¾ c. vinegar
1 t. salt
1 t. pepper

Clean carrots and cut in pieces. Boil in salted water until tender; drain and cool. Combine sugar, oil, soup, vinegar, salt and pepper in sauce pan. Bring to boil and pour over vegetables. Cover and put in refrigerator overnight or longer. Keeps very well for a week.

Margery Burchfield—Blue Bonnet

CARROT RINGS

½ stick butter or oleo
2 T. finely chopped onion
8 small carrots, thinly sliced
½ t. salt
½ c. water
4 T. sugar
1 T. finely chopped parsley

Saute onion in butter. Add carrots, salt, sugar and water. Cover and cook on medium heat for 10 minutes. Serve garnished with parsley. Serves 8.

Grace Campbell—Ninnekah

COPPER PENNIES SALAD

2 lb. carrots
1 medium green pepper
1 small onion
1 can tomato soup
1 t. Worcestershire sauce
1 c. sugar
¾ c. vinegar
½ c. salad oil

Slice and boil carrots until fork tender, should still be crisp. Rinse in ice water, alternate layers of carrots, onions and pepper rings. Make a marinate of remaining ingredients. Heat until blended. Pour onto layered vegetables and cover. Keep refrigerated, it will keep for weeks.

Ratha Glass—Happy Home

BAKED CAULIFLOWER

1 medium head cauliflower
1 t. salt
2 eggs, slightly beaten
¼ c. grated parmesan cheese
½ c. water
1 1-lb. can tomatoes
1 can cheese soup
1 t. oregano

Wash cauliflower & break into flowerets. Place in a pan with water & salt. Cover & heat to boiling. Reduce heat, cook for 5 minutes. Drain. Arrange in baking dish. Combine tomatoes with eggs and pour over cauliflower. Spoon soup over tomatoes. Sprinkle cheese & oregano over soup. Bake 350°, 30 minutes or until custard is set. Serves 6.

Grace Campbell—Ninnekah

CAULIFLOWER-BROCCOLI MEDLEY

1 head cauliflower
1 bunch broccoli
2 small onions, sliced and separated into rings
½ c. mayonnaise
⅓ c. vegetable oil
⅓ c. vinegar
¼ c. sugar
½ t. salt
¼ t. pepper
2 slices bacon, cooked and crumbled

Wash cauliflower and remove green leaves. Separate the cauliflower into flowerets, slicing large ones.

Trim off large leaves of broccoli. Remove tough ends and wash broccoli thoroughly. Cut into small pieces.

Combine vegetables in a large bowl. Combine remaining ingredients except bacon; add to vegetables, tossing gently. Chill several hours or even overnight. Garnish with crumbled bacon. Makes 6 to 8 servings.

Mabel Phariss—Happy Home

BAKED CORN

1 can cream style corn
2 T. flour
2 T. chopped onion
¼ c. chopped sweet pepper, red & green
1 egg beaten
2 T. celery, chopped
¼ c. milk

Beat egg and mix together corn, flour, onion, pepper, celery, milk and bake at 350° for 35-45 minutes. Add salt and pepper to taste.

Jessie Compton—Freeman

CORN LOAF

2 c. fresh or frozen corn
1 c. chopped onion
2 t. salt
1 c. yellow corn meal
2 eggs
½ c. water
1 c. tomatoes (raw), chopped
1 c. green pepper, chopped
⅓ t. cayenne pepper
1 c. cheddar cheese, grated
½ c. evaporated milk

Mix together the corn, tomatoes, onion and pepper. Then add the salt, cayenne pepper, corn meal and grated cheese. Mix well and let set about 30 minutes. Beat eggs and add with evaporated milk and water, mixing well. Pour into a well greased loaf pan when all ingredients have been added. Bake 1 hour at 375°. May be served hot or chilled and sliced.

Iris Dunn—Ninnekah

CORN PUDDING

1 can (2 c.) cream style corn
½ c. cracker crumbs
⅔ c. milk or cream
1 egg, beaten
¼ c. chopped cheese
salt and pepper to taste

Mix and pour into 1½ qt. casserole. Spread a few cracker crumbs on top. Dot with butter. Bake in 350° oven to lightly brown, about 35 minutes. Serves 4 to 6 people.

Virginia Hadley—Bluebonnet

CORN PUDDING

1 can cream style corn
1 can mushroom soup
1 c. tomatoes
1 c. grated sharp cheddar cheese
1 t. each pepper and salt
½ c. green pepper, chopped
½ c. onion, chopped fine
1 c. corn meal
2 eggs, beaten in
½ c. milk

Mix well. Pour into a greased casserole dish. Bake in a 350° oven for 1 hour.

Carolyn Spradlin—Pioneer

SCALLOPED CORN

3 slices of bread (crust removed)
1 c. milk
2 c. corn
3 eggs
¼ c. sugar
salt and pepper to taste

Put 3 slices of bread without crusts in bowl add milk, mix with fingers. Add corn, eggs, sugar, salt and pepper. Pour into buttered casserole, top with dots of butter. Set in pan of warm water. Bake until set, in 375° oven.

Margery Burchfield—Blue Bonnet

SCALLOPED CORN

1 pt. corn
¼ c. butter
2 eggs (beaten)
½ c. cornmeal
1 t. salt
1 c. sour cream
1 c. cheddar cheese
¼ c. green chilies

Combine and bake for 1 hour at 350° in buttered rectangular dish.

Percilla Lamar—Freeman

SCALLOPED CORN

1 can whole kernal corn, drained
1 can cream style corn
1 3-oz. pkg. cream cheese
2 eggs, beaten till frothy
1 small jar pimentoes
¼ c. chopped green pepper
¼ c. chopped onion

Heat corn and cream cheese until cheese is melted. Add rest of ingredients mixing well. Place in a greased casserole dish (9" x 9"). Top with cereal crumbs. Bake at 350° for 30 minutes. Serves 6.

Mavis Miller—Mail Box

EGGPLANT

1 large eggplant
1 c. bread crumbs
1 c. grated cheese
2 small green peppers, cut fine
2 eggs, beaten
2 T. oil
1 T. butter

Cut the eggplant lengthwise, cook in salted water until tender. Remove the pulp. Do not break the shells. Mash the pulp and mix in the other ingredients. Salt and pepper to taste. Place in shells and brown in a 375° oven.

Doris Belicek—Blue Bonnet

EGGPLANT PARMIGIAN

8 oz. tomato juice
sprinkle of salt, pepper, garlic salt, artificial sweetner
4 oz. eggplant, peeled and sliced
2 oz. mozarella cheese

Place eggplant in baking dish. Pour tomato juice with spices mixed in it over the top. Top with the cheese. Bake 20 minutes at 350°. 1 serving equals 1 lunch protein, days tomato juice (free) and 4 oz. vegetable.

Ruby Nelson—Ninnekah

SCALLOPED EGGPLANT

Peel eggplant; cut into cubes. Boil in salt water until tender. Drain. Put into buttered casserole a layer of eggplant, then a layer of dry bread cubes; continue until all eggplant is used, letting the top layer be of bread. Dot the top with butter and pour in a cup of milk. Bake until milk boils up through eggplant and the top is nicely brown. Serve at once.

Jessie Compton—Freeman

STUFFED EGGPLANT

1 medium eggplant
¼ c. butter or margarine
½ c. chopped onion
½ c. fresh mushrooms, sliced, or 1 4-oz. can sliced mushrooms
¼ c. soft bread crumbs
¼ t. pepper
1 c. shredded cheese

Cut eggplant in half crosswise. Remove pulp leaving ¼ inch thick shell, set aside. Dice pulp, melt margarine in a large skillet; add diced eggplant pulp and onion and saute 5 minutes. Stir in bread crumbs and pepper. Stuff eggplant shells and place in a 9-inch baking dish.

Bake at 350° for 15 minutes. Remove from oven; sprinkle cheese on eggplant halves, and bake 5 minutes longer. 2 servings.

Alberta Taylor—Lucile

EGGPLANT SUPREME

3 large eggplants
1 large onion, chopped
¾ lb. bacon, chopped
3 cloves garlic, minced
1½ c. Italian style bread crumbs
2 T. parsley flakes
¼ t. rosemary leaves
¼ t. ground cumin seed
⅛ t. powdered thyme
¼ t. Italian seasoning
½ t. salt
¼ t. pepper

Cut eggplants in half and place in boiling salted water. Cook until tender, about 40 minutes. Drain. When cook, scoop out the pulp and remove most of the seeds. Cook chopped bacon until brown. Drain off all but ⅓ c. grease, add onions and garlic, and cook slowly until onions are clear. Add eggplant, parsley, cumin seed, thyme, Italian seasoning, salt and pepper. Cook about 5 minutes over a very low fire. Add bread crumbs. Mix well and cook about 5 minutes more. Remove from heat and spoon into casserole dish. Dot with butter and sprinkle more bread crumbs over top lightly. Before serving, bake at 350° for 15 minutes or until bread crumbs are brown. You can grate 1 c. cheddar cheese and sprinkle over the top before baking.

Carolyn Spradlin—Pioneer

DEVILED ENGLISH PEAS

1 lb. can English peas, drained (2 c.)
4 hard cooked eggs, sliced
1 c. mild cheese, grated
½ c. pimento, chopped
½ No. 2 can of fried onion rings
1 10½-oz. can condensed cream of mushroom soup

Arrange a layer of peas, egg-slices, pimento, and cheese in a 10" x 6" casserole. Spread half the soup on top. Repeat layer. Can add a few crumbs for topping but onion rings are enough. Bake for 15 min. at 350°F., then cover with onion rings and heat until rings are hot. Serves 4-6.

Virginia Hadley—Bluebonnet

FRIED ENGLISH PEAS

1 pkg. frozen English peas
¼ c. chopped onion
4 slices bacon
butter

Defrost peas. Fry bacon and onions in butter. Add peas. Stir. Cover with water. Bring to a boil, cook slowly—covered. Remove lid just before meal and turn up fire to brown.

Mary Hedger—Blue Bonnet

BAKED HOMINY

3 T. butter
6 T. flour
1 t. salt
½ t. pepper
½ t. dry mustard
2 c. half and half cream
1 t. Worcestershire sauce
½ lb. cheddar cheese
3 1-lb. cans hominy, drained
½ c. dry buttered bread crumbs

Melt butter, add flour and seasonings and blend. Add cream, onion and cheese. Cook over low heat until thick, then add drained hominy. Place in buttered dish, sprinkle with a little grated cheese, then sprinkle bread crumbs on top and bake at 350° for 30 minutes. Serves: 6.

Iris Dunn—Ninnekah

JALAPENO HOMINY

2½ lb. of yellow hominy, drained well
¼ c. butter
1 onion, chopped
1 clove of garlic, minced
3 jalepeno peppers, chopped
½ lb. velveeta cheese, melted

Saute onion, pepper and garlic in butter until tender. Mix all ingredients together and place in a greased 8 x 8 casserole, bake in a 350° oven for 20 minutes or until bubbly.

Nancy Johnson—Ninnekah

MEXICAN HOMINY

2 large cans yellow hominy, drained
1 small can green chilies, chopped
1 can cheddar cheese soup
1 c. sour cream

Combine all ingredients and place in a 9" casserole. Bake for 30-40 minutes at 350°. Serves 8.

Claire Powell—Extension Home Economist

FRENCH FRIED OKRA

1 lb. okra
2 eggs, beaten
¼ c. plus 2 T. milk
cornmeal
vegetable oil

Wash okra well, drain. Cut off tip and stem ends; cut okra into ½ inch slices.

Combine eggs and milk; mix well. Dip okra in egg mixture, and dredge in cornmeal. Fry in hot oil (375°) until golden brown and crisp. Drain on paper towels. Sprinkle with salt if desired. Makes 6 servings.

Mabel Phariss—Happy Home

HOW TO COOK FRIED OKRA

Wash okra and drain all water off. Slice in ½ inch slices. Dust lightly with flour. Beat an egg and pour it over floured okra, coating well. Then coat with cornmeal and fry in deep fat.

Pauline McCarty—Meridian

FRESH OKRA & TOMATOES GUMBO

6 bacon strips
2 lb. small baby okra, fresh
1 lb. fresh tomatoes, peeled and quartered
1 med. onion, chopped
1 clove garlic, minced
salt & pepper to taste
½ t. Lousianna hot sauce
¾ t. thyme

In large, heavy, stainless steel skillet saute bacon until crisp, remove until later. In drippings, saute washed okra and onion until onion is tender, stirring so not to burn. Add tomatoes, garlic, thyme, salt, pepper, hot sauce and bacon. Turn fire low and cover with tight lid and cook about 10 minutes. Serve over hot white rice.

Carolyn Whitener—Ninnekah

FABULOUS FRIED ONION RINGS

1½ c. all purpose flour
1½ c. beer, active or flat, cold or at room temperature
3 very large yellow onions (use Bermudas, if you wish)
3-4 c. shortening

Batter:

Combine the flour and beer in large bowl and blend thoroughly, using a whisk. Cover bowl and allow to sit at room temperature for no less than 3 hours.

Twenty minutes before batter is ready, preheat oven to 200°. Place brown paper or layers of paper toweling on a jelly roll pan. Carefully peel the papery skins from the onions so that you do not cut into the outside onion layer. Cut onion into ¼ inch thick slices. Separate the slices into rings and set aside.

On top of stove, melt enough shortening in a 10-inch skillet to come 2 inches up the sides of the pan. Heat the shortening to 375° (use a deep-frying thermometer).

With metal tongs, dip a few onion rings into the batter. Then carefully place them in the hot fat. Fry rings, turning them once or twice until they're an even delicate brown. Transfer to paper lined pan to keep warm, place them in middle shelf of preheated oven until all the onion rings have been fried.

Mabel Phariss—Happy Home

FRENCH FRIED ONIONS

1 c. thick buttermilk
1 t. salt
dash of pepper
½ c. flour
2 large onions, ringed

Mix to make a batter. Peel and slice onions. Push out in rings. Dip in batter and fry in deep fat.

Earnie Williamson—Slaton

BATTER FOR ONION RINGS

1 c. cornmeal
1 c. flour
2 T. baking powder
½ t. salt
1 egg
2 T. oil
½-1 c. milk

Mix all together. Stir enough milk into the dry ingredients to get thickness of batter you like. (I use a whole cup.)

You can also use this batter for cauliflower or anything else you like deep fried.

Ruby Nelson—Ninnekah

GOOD BATTER FOR ONION RINGS

½ c. cornstarch
½ c. flour
1½ t. baking powder
¼ t. salt
⅓ c. milk
⅓ c. water

Mix all ingredients together until smooth. Coat onion slices and fry in deep fat.

Note: Coat dry slices in sifted flour, and then coat with this mixture.

Iris Dunn—Ninnekah

GLAZED ONIONS

8 small white onions, peeled
2 T. butter or margarine
1 T. brown sugar
1 t. lemon juice
¼ t. salt
⅛ t. ground ginger

Parboil onions in boiling salted water in a saucepan 15 minutes, or until almost tender; drain. Melt butter or margarine in a small frying pan; stir in brown sugar, lemon juice, salt, and ginger. Add onions. Cook over low heat, turning often, 15 min. or until lightly glazed.

Grace Campbell—Ninnekah

POKE GREENS

Gather poke greens in the early spring before the stems and leaves become coarse. Pinch out and discard the flower bud and tip of the young poke stalk. Wash, cover with plenty of water and boil until tender, then pour off and discard the water. Cover with fresh cold water, then drain it off.

Heat some grease in a skillet, the amount depending on the amount of poke. Let the greens cook until all the water has cooked out. At this point some cooks like to scramble 2-3 eggs with the poke. Salt to taste. This is also good with green onions and cornbread.

Ida McCully—Pikes Peak

POTATOES FOR A CROWD

2 lb. pkg. frozen hash brown potatoes
¼ c. margarine
½ c. chopped green onions
1 can cream of celery soup
½ c. milk
1 c. sour cream
1 t. salt
1½ c. cheese, grated

Saute onions in margarine. Combine all ingredients and place in a casserole dish. Bake at 325° for 45 minutes. 8-10 servings.

Claire Powell—Extension Home Economist

BAKED SLICED POTATOES

4 large baking potatoes
¼ c. butter or margarine, melted
¼ c. salad oil
2 cloves garlic, minced
1 t. salt
½ t. dried thyme leaves

Cut unpared potatoes into ¼-inch thick slices. Place overlapping slices in buttered oven-to-table, 13-by-9 inch baking dish.

Mix butter and oil. Brush slices with mixture. Pour remaining over potatoes. Sprinkle with garlic, salt and thyme.

Bake at 400° for 25-30 min. or until potatoes are done and browned at edges.

Prepation time: 10 minutes
Baking time: 25-30 minutes
Oven Temp: 400°
Makes 4 servings

Sue Bartlett—Winter Creek

CHEESE POTATOES

1 can cheddar cheese soup
½ c. milk
pepper
4 c. potatoes, peeled and sliced
1 small onion, sliced
2 T. butter
paprika to garnish

Mix soup, milk, and pepper. Butter casserole dish and place a layer of potatoes, a layer of onions, and a layer of cheese sauce. Repeat layers once more. Dot top with butter and sprinkle with paprika. Bake covered at 375° for 1 hour. Uncover and bake 15 minutes more. Serves 6.

Beth Cunningham—Lucile

CLEAR CREEK BOTTOM POTATOES

Peel:
8 med. size potatoes (sliced ⅛" thick)

In deep iron skillet heat ½ inch oil till 400° or quite hot.

Place in bread wrapper:
1 c. cornmeal
½ t. salt

Put in potatoes, shake well to cover with the meal. Gently place the potatoes in the hot oil, stir gently occasionally. Cook 20-30 min. until light golden brown—drain & serve. You can use this batter for onion rings.

Linda Butler—Ninnekah

COTTAGE FRIED POTATOES

Pare 3 medium sized potatoes. Cut potatoes into very thin slices, about ⅛ inch thick. Do not rinse slices as this washes off starch and the slices don't stick together. Take slice by slice and lay them at the bottom of a cold, heavy skillet, starting from the center. Lay them in circles with each slice overlapping the other. In a saucepan combine ¾ cup unsalted butter and ¼ cup cooking oil. Pour butter mixture over the potatoes and cook over medium heat for 10 minutes. The slices will stick to each other and will brown on the bottom. Turn them over with a spatula as you would a large pancake, being careful not to break the circle. Cook on other side 10 minutes. When each side looks crisp and golden brown, drain all of the fat from pan. Turn out on a hot platter. Sprinkle with a little salt and pepper and serve 4.

Mabel Phariss—Happy Home

POTATO ROSES

4 lb. white potatoes
4 t. margarine
1 T. minced onion
1½ t. salt
⅛ t. pepper
1 t. parsley
2 T. parmesan cheese
1 egg

Cook potatoes. Cream potatoes adding all ingredients. Beat until fluffy. Cool. Moisten hands, shape into balls using about ¾ cup. Place on greased cookie sheet, flattening slightly on bottom. To form roses, dip forefinger in water, making an indention in center and swirl. May be chilled overnight. Before serving, sprinkle lightly with paprika and drizzle ½ c. melted margarine over roses. Bake at 450° for 8 minutes. Let stand a few minutes before serving.

Claire Powell—Extension Home Economist

SCALLOPED POTATOES

5 medium potatoes (don't peel, wash good)
½ t. garlic salt
3 t. margarine (melted)
1½ t. salt
½ t. pepper
2 c. shredded yellow and white cheese
1 medium onion
1 large bell pepper
1 8-oz. can mushrooms, sliced
* can also add any meat such as diced ham or crumbled bacon

Cut potatoes into thin slices, also onions, bell peppers. Brush large oblong baking dish with butter. Cover pan with layer of potatoes alternate with cheese, bell pepper, onion, mushroom, salt, pepper, garlic and melted butter. Cover with tight lid or foil; bake 350° until potatoes are tender, about 45 minutes. This is very good for groups and excellent with Bar-B-Q.

Carolyn Whitener—Ninnekah

NEW ENGLAND PUMPKIN VEGETABLE SKILLET

4 c. pared, diced pumpkin or
4 sweet potatoes, pared and diced
¼ c. bacon drippings
½ c. onion sliced
1 clove garlic, minced
2 c. cut green beans
1 c. whole kernel corn
1 c. chopped tomatoes
½ c. chopped green pepper
1 t. salt
½ t. chili powder
¼ t. pepper
½ c. chicken broth

Cook pumpkin in bacon drippings 5 minutes. Add remaining ingredients; mix well. Cover and cook over low heat 40-45 minutes, or until vegetables are tender. 6 servings.

Jessie Compton—Freeman

SCALLOPED SAUERKRAUT

Place sauerkraut in bottom of baking dish. Add a layer of raw potatoes, sliced very thin; season. Cover with pork chops, sausage or corned beef and season these. Cover baking dish and bake about 45 minutes or until potatoes and meat are tender. Uncover and brown meat.

Maggie Stewart—Slaton

SQUASH CHILI VERDI

4-6 large yellow squash
4 t. oil
½ c. whole milk
green chilies
1 large onion-diced
1 c. grated cheese
salt and pepper to taste

Saute the diced squash and onion in oil until tender. Add the milk and chilies and remove from the fire. Add the cheese and cover. Let stand 5 minutes. Serve hot.

Bea McKee—Rural Neighbors

SPAGHETTI SQUASH

Boil squash whole for about 30 minutes or until tender. Peel squash and slice in half. Remove seeds from the center, and push squash apart into strands. Make cheese sauce and pour over the squash and bake for 30 minutes at 350°.

Cheese sauce:

¼ c. butter
¼ c. flour
2 c. milk
1 t. salt and pepper
¾ c. velveeta cheese

Melt butter over a low heat. Add the flour and seasonings and mix until smooth and lightly brown. Remove from the heat and stir in the milk and cheese. Return to the heat and stir constantly until the cheese is melted. Pour over squash and bake for 30 minutes at 350°.

Neva Meiwes—Hazel Dell

INDIAN SUCCOTASH

1½ lb. green beans
1½ t. salt
1½ c. green onions with tops
6 T. butter
2 cans whole kernel corn
¾ t. paprika
¾ t. celery salt
1 t. sugar

Cut the green beans into rounds the size of the kernel corn, cook with ½ t. of salt in water for about 15 minutes. Drain. Saute the green onions in the butter until transparent (do not brown) add the corn, 1 t. salt, paprika, celery salt, and the sugar then the beans. Simmer covered for about 10 minutes to blend seasonings and heat thoroughly. This will make 12 servings.

Pamela Williams—Ninnekah

SWEET POTATO BALLS

2 c. sweet potatoes, warm and mashed
1 egg, beaten
2 T. sugar
½ t. salt
½ c. peanut butter
½ c. crushed cereal flakes

While potatoes are still warm, combine with sugar, eggs and salt in a medium bowl. Form into 8 balls and place 1 t. peanut butter in center of each. Roll balls in crushed cereal flakes to coat. Place on ungreased baking sheet and bake in 375°F. oven for 20 minutes.

Mary Alice Byars—Slaton

SWEET POTATO CRUNCH

3 c. sweet potatoes, mashed
1 c. sugar
½ t. salt
2 eggs, beaten
4 t. melted butter
½ c. milk
½ t. vanilla

Boil sweet potatoes; peel and mash. Measure three cups. Mix with sugar, salt, beaten eggs, butter, milk and vanilla. Spread in 9-inch square baking dish. Prepare topping.

Topping:

1 c. brown sugar

(Continued Next Page)

⅓ c. all-purpose flour
1 c. chopped nuts
⅓ c. melted butter

Preheat oven to 350°. Combine brown sugar, flour, nuts and melted butter. Spread evenly over sweet potato mixture. Bake 35 minutes.

Gerry Newton—Alex

SWEET POTATOES WITH DATES

3 lb. sweet potatoes
¼ c. light cream
1 t. cinnamon
1 t. nutmeg
¾ t. salt
¾ c. sugar
1 T. orange peel, grated
¼ c. melted butter or margarine
¾ c. chopped dates

Cook sweet potatoes until tender. Peel and mash while hot. Add other ingredients and mix. Turn into greased 2 quart casserole. Place in 350° oven and bake 20 to 25 minutes. Serves 8 to 10 people.

Vera Collins—Ninnekah

ORANGE GLAZED SWEET POTATOES

Cook 6 medium sweet potatoes in skins until tender. Drain and peel. Cut in strips and place in greased baking dish.

Combine:

1 c. orange juice
2 t. grated orange rind
1 T. cornstarch
2 T. melted butter
⅔ c. brown sugar and
½ c. white sugar

Mix all ingredients together. Cook, stirring constantly until thick. Pour over potatoes. Bake 30 minutes in a 350° oven basting occasionally.

Iris Dunn—Ninnekah

ORANGE-GLAZED SWEET POTATOES

8 medium sized sweet potatoes
1 c. orange juice
2 T. grated orange rind
1 T. cornstarch
3 T. margarine, melted
⅓ c. firmly packed brown sugar
⅓ c. sugar
¼ t. salt

Cook potatoes in boiling water until tender. Cool to touch, peel and slice. Arrange in a lightly greased baking dish. Combine remaining ingredients in a small saucepan. Cook, stirring constantly until thickened. Pour glaze over sweet potatoes. Bake uncovered, at 350° for 30 minutes. Yield: 10-12 servings.

Cleta Rooker—Friendly Mound

LYNETTE'S SWEET POTATO SOUFFLE

3 c. mashed sweet potatoes
1 c. sugar
½ stick butter
2 eggs
¾ c. milk
½ t. salt
1 t. vanilla

Mix well and pour into Pyrex dish about 2" deep.

Topping:

1 c. light brown sugar
½ c. flour
½ stick butter
1 c. chopped pecans

Crumble together well and sprinkle on top of potatoes. Bake 350 degrees for 30-35 minutes.

Jeanette Worden—Ninnekah

APPLE-MELLOW YAM BAKE

2 apples, sliced
⅓ c. chopped pecans
½ c. brown sugar (packed)
½ t. cinnamon
2 lb. yams
¼ c. butter
2 c. miniature marshmellows

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apples and yams in 1½ qt. casserole. Dot with butter. Cover. Bake 350° for 35-40 minutes. Sprinkle marshmellows over yams and apples. Broil until lightly brown. Makes 6-8 servings.

Betty Eubank—Blue Bonnett

YAMS IN ORANGE SAUCE

3 medium yams
½ c. orange juice
½ c. sugar
3 T. cornstarch
3 T. margarine
fresh orange

Peel yams and cut round ways in one inch slices. Cover with water, add a pinch of salt and pare boil until just tender. Drain and place in a 2 qt. baking dish. In the same cooking pan add the orange juice, sugar, and corn starch, cook until mixture bubbles, stirring constantly. Add margarine, stir until melted. Pour over yams, garnish with orange slices and bake in a 350°, preheated oven for 15 to 20 minutes. Serves 6.

Marjorie Nicholas—Meridian

FRIED GREEN TOMATOES

1 egg, slightly beaten
½ c. milk
½ c. cornmeal
¼ c. all-purpose flour
1 t. salt
½ t. pepper
2 medium-sized green tomatoes, sliced
vegetable oil

Combine egg and milk; mix well. Stir together cornmeal, flour, salt and pepper. Dip tomato slices in egg mixture and dredge in cornmeal mixture. Fry tomato slices in hot oil until browned, turning once. Drain on paper towels. Serve hot. Yields 4 to 6 servings.

Earnie Williamson—Slaton

FRIED GREEN TOMATOES AND OKRA

¼ c. cornmeal
¼ t. salt
2½ c. sliced okra
1 small onion, chopped
5-6 T. bacon drippings
salt and pepper to taste
3 small green tomatoes, sliced

Combine cornmeal and salt; dredge okra in cornmeal mixture. Saute onion in bacon drippings in large skillet for 2 or 3 minutes. Sprinkle salt and pepper over tomato slices. Add tomatoes and okra to onion; fry until tomatoes are soft and okra is brown. Yields 6 to 8 servings.

Earnie Williamson—Slaton

FRIED TOMATOES

⅓ c. dry bread crumbs
½ t. sugar
¼ t. salt
⅛ t. pepper
¼ c. corn oil
1 lb. sligtly ripe or green tomatoes

In small bowl, stir together dry bread crumbs, sugar, salt and pepper. In large skillet heat corn oil over medium-high heat. Slice tomatoes ½ inch thick. Coat tomato slices with crumb mixture, patting off excess. Fry, a few slices at a time, about three or four minutes. Drain. Serve on lettuce leaf.

Gerry Newton—Alex

PAN FRIED GREEN TOMATOES

⅓ c. whole wheat flour or fine cracker crumbs
½ t. dried oregano
⅛ t. garlic powder
3 large green tomatoes—best if turning yellow or orange
2-4 T. vegetable oil

Mix flour with oregano, pepper and garlic. Cut tomatoes crosswise into even slices ½ inch thick, and dredge in the flour mixture. Shake off slices slightly to remove any lumps of flour.

Heat 2 T. of the oil in large skillet over medium heat. Add the tomatoes when the oil is hot enough for them to sizzle. When tomatoes brown on the bottom, turn to brown other side, flipping them gently for crust tends to fall off. Add more oil if necessary.

Gravy for Green Tomatoes:

2 t. cornstarch
1 T. cold water
1¼-1½ c. milk
1 t. honey
¼ c. parmesan cheese
pinch black pepper
2 T. coarsely chopped fresh parsley

Make a paste with the cornstarch and water. Remove tomatoes from the pan, and slowly pour in milk. When milk is hot, stir in the cornstarch paste. Reduce heat to medium-low and stir until thickened. Cook 1 more minute, and add the honey, cheese and pepper. Pour over tomatoes. Top with parsley and serve.

Ethel Glass—Ninnekah

TOMATO AND CORN SCALLOP

1 8-oz. jar cheese whiz
1 12-oz. can whole kernal corn, drained
¾ c. cracker crumbs
3 medium tomatoes, sliced
1 T. oleo, melted

Heat cheese in saucepan over low heat, stir in corn and ½ c. crumbs. In 8-inch pan, layer half of corn mixture and tomato slices, repeat layers. Toss remaining crumbs and oleo, sprinkle on top. Bake at 350° for 30 minutes. Makes four to six servings.

Gerry Newton—Alex

VEGETABLE CASSEROLE

2 cans green beans
2 cans small new potatoes
1 small onion, chopped
1 can pimentos

In a casserole dish layer the beans, potatoes and the onions.

Make a sauce of:

1 can mushroom soup
1 can mushrooms
1 can mushroom stems & pieces
½ lb. longhorn cheese
½ lb. velveeta

Cook until cheese melts and pour over vegetables. Sprinkle with almonds. Bake 350° for 35 min.

Mary Hedger—Blue Bonnet

LYNETTE'S VEGETABLE MEDLEY

1 bunch fresh broccoli
1 head cauliflower
2-3 yellow squash, sliced
3-4 medium potatoes, sliced
1-2 onions, sliced
1 green pepper, sliced crosswise
2 sticks butter or oleo, sliced
salt and pepper

Layer these vegetables as listed above in large roaster (15½ x 9½ x 2½-inch) or baking pan. Bake 1½ hours at 350° or until tender. Serves 10-15.

Jeanette Worden—Ninnekah

SPANISH VEGETABLES

Combine in large skillet:

3 T. bacon drippings
1 c. diced carrots
2 stalks diced celery
1-2 bell peppers, diced
1 med. sized onion
2-3 squash, zucchini or yellow (about 3 cups)
salt to taste

Add onion & squash last or they will get too soft.

In addition you can use diced radishes, diced stems of swiss chard, water chestnuts, bean sprouts or walnut meats (boiled slightly). But no potatoes.

Linda Butler—Ninnekah

STIR-FRIED VEGETABLE MEDLEY

2 med. carrots
1 med. onion
½ lb. mushrooms
½ t. sugar
½ c. water
2 celery stalks
1 med. bunch broccoli
1¼ t. salt
¼ c. salad oil

Cut carrots and celery stalks into matchstick thin strips. Thinly slice onion; cut broccoli into 2 x ½ inch pieces. Cut mushrooms in quarters or halves if small. In ¼ c. hot oil, cook carrots, celery, onion and broccoli, stirring quickly and frequently, about every 3-4 minutes. Add mushrooms, water, salt and sugar. Cover and cook 5-6 minutes longer, until vegetables are tender, crisp, stirring occasionally.

Margery Burchfield—Blue Bonnet

BATTER FRIED VEGETABLES

Basic Batter:

1 egg, beaten
½ c. flour
⅛ t. pepper
⅔ c. milk
1 t. baking powder
½ t. salt

Stir above ingredients together until blended.

Mushrooms: ½ lb. fresh mushrooms (washed), towel dry and trim stems. Meanwhile, heat shortening. When hot, dip mushroom in batter and drop into hot shortening, individually. Be sure shortening is deep enough to cover mushrooms. Cook approximately 3 minutes or until browned. Drain on paper towel and serve hot. Serves 4-6.

Cucumber or zucchini: 1 large cucumber or small squash. Peel and slice. Cook as for mushrooms.

Okra (8-12): To basic batter, add ½ c. cornmeal and increase milk to 1 c. (add more if needed to thin). Wash okra, towel dry, slice in ½" thick slices. Dip into batter and drop into hot shortening. Drain and serve.

Green tomatoes (2) or eggplant (1): Use basic batter and prepare as for cucumbers and zucchini.

All of the above may be prepared ahead of time, frozen and reheated in 350° oven on a cookie sheet.

Jeanette Worden—Ninnekah

VEGETABLE BATTER

1 heaping c. all-purpose flour
1 c. ice water
1 egg, slightly beaten
2 T. salad oil
½ t. sugar
1½ t. salt

Beat all ingredients until just blended. A few lumps should remain. Put an ice cube in batter to keep it cool. Dip vegetables in batter. Deep fry in hot vegetable oil, heated to 400°F. until vegetables are tender and browned. Drain vegetables thoroughly.

Myra Graves—Slaton

NUTRITIOUS RICE

Cook rice in liquid saved from cooking vegetables to add flavor and nutrition.

LEFTOVER WAFFLES

Freeze waffles that are left; they can be reheated in the toaster.

BEER FRIED VEGETABLES

1¼ c. beer
1⅓ c. sifted flour
2 T. grated parmesan cheese
1 T. salt
¼ t. garlic powder
1 T. olive oil
2 beaten egg yolks
2 stiff-beaten egg whites

You can use small pieces of zucchini, yellow and white squash, green pepper strips, onion, green beans (fresh), cauliflower and eggplant.

Open beer for 45 minutes. Combine flour, parmesan, salt and garlic powder. Add olive oil, egg yolks and beer, beat until smooth. Fold in stiff-beaten egg whites. Dip vegetables in a little at a time and fry until golden. Drain on paper towels. Serve immediately. Do not put vegetables on paper towel in hot oven to reheat.

Carolyn Whitener—Ninnekah

VEGETABLE-CHEESE BAKE

2 10-oz. pkg. frozen mixed vegetables
½ c. boiling water
¼ c. butter or margarine
¼ c. all-purpose flour
1½ c. milk
¼ c. grated cheddar cheese
¾ t. salt
¼ t. black pepper
½ c. chopped green onions
¼ c. sliced pimento

Tips: Try your own combination of cooked vegetables in place of the frozen ones.

In a saucepan, combine frozen vegetables and boiling water. Bring to a boil. Cover and simmer 5 min. Drain well.

Meanwhile, melt the butter in a saucepan. Blend in flour. Cook for 1 min. Gradually stir in milk. Simmer, stirring until smooth and thickened. Add cheese and seasonings.

Mix in vegetables, onions and pimento. Spread into 1-qt. casserole.

Bake at 350° for 30 min. or until bubbly.
Preparation time: 25 minutes
Baking time: 30 minutes
Oven temp.: 350°
Money saving. Makes 4 servings.

Sue Bartlett—Winter Creek

ZUCCHINI SQUASH FRITTERS

2 c. of squash, shred (do not peel)
1 c. sharp cheddar cheese, shredded
1 egg, beaten
1 c. biscuit or pancake flour
salt and pepper to taste

Mix the above ingredients together and drop by tablespoonfulls in hot shortening. Fry to a golden brown on both sides.

Ruth Hubbard—Meridian

BAKED STUFFED ZUCCHINI

3 med. sized zucchini, trimmed
1½ c. crumbled buttery round crackers
½ c. grated parmesan cheese
2 T. minced onion
1½ T. minced parsley
½ t. salt
⅛ t. pepper
1 T. butter
1 egg, lightly beaten

Preheat oven to 350°. Cook zucchini in boiling salted water to cover in large pot, for 5 minutes. Drain, halve lengthwise, scoop out pulp with a spoon, leaving shell intact. Coarsely chop pulp. Combine with cracker crumbs, ½ c. of parmesan, onion, parsley, salt, pepper and egg in medium size bowl. Spoon crumb mixture into zucchini shells mounding in the center. Dot with butter, sprinkle with remaining parmesan cheese. Place in baking dish. Bake in preheated oven 350° for 30 minutes or until lightly brown. 6 servings.

Betty Eubank—Blue Bonnet

ZUCCHINI ITALIANO

6 med. size zucchini, halved lengthwise
½ lb. hot Italian sausage
1 small onion, chopped (¼ c.)
1 clove of garlic, crushed
⅓ c. bread crumbs
¼ c.grated parmesan cheese

Cook zucchini in boiling salt water for 10 minutes; lift out carefully; scoop out inside and mash; drain well. Place shells in a shallow pan. Peel casing from sausage; break up meat: saute 5 minutes. Stir in onion and garlic, saute until onion is soft. Stir in mashed zucchini and bread crumbs. Spoon into shells; sprinkle with cheese. Bake in moderate oven (350°) 30 minutes, or until heated through. Garnish with small white onion rings. Will serve 6.

Jeanette Worden—Ninnekah

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Beef Dip, Minnie's Hot Chipped ... 8
Broccoli Dip, Good Hot ... 8
Cheese and Meat Dip ... 8
Chili Cheese Dip ... 8
Crab Meat Dip ... 9
Crab Meat, Good Hot Dip ... 9
Curry Dip, Sandy's ... 9
Delicious Chip Dip ... 9
Dill Dip for Raw Vegetables ... 9
Dill Weed Dip ... 9
Dona's Dip ... 9
Deviled Ham Dip ... 9
Katy's Dip ... 10
Layered Dip ... 10
Layered Mexican Dip ... 10
Nancy's Tex-Mex Dip ... 10
Onion Dip, Green ... 10
Oyster Rockefeller Dip, Mock ... 10
Oyster Dip, Smocked ... 10
Spinach Dip, Minnie's ... 10
Spinach Dip ... 10
Tuna Dip ... 11
Tuna Dip, Hot ... 11
Vegetable Dip ... 11
Veggie Dip, Fresh ... 11
Vegetable Dip, Raw ... 11
Train Wreck ... 11
Daube Glacee ... 11
Escargots Bourguignonne ... 11
Eggs
Deviled Eggs ... 12
Fiesta Eggs ... 12
Pickled Eggs ... 12
Frosted Grapes ... 12
Golden Cheesies ... 12
Ham
Ham and Cheesedollars ... 12
Ham Spread for Crackers ... 12
Ham Rolls ... 12
Ham and Swiss Spread ... 13
Ice Box Wafers ... 13
Lemon Mushrooms ... 13
Little Devils ... 13
Luncheon Finger Rolls ... 13
Melon Balls ... 13
Melon with Prosciutto ... 13
Midget Meal ... 13
Onion Spread, Vidalia ... 13
Pecan Balls ... 14
Pickled Knackwurst ... 14
Pizzas, Cocktail ... 14
Quiche, Court House ... 14
Quiche, Mini ... 14
Sausage
Sausage Balls ... 15
Sausage Biscuits ... 15
Sausage-Cheese Balls ... 15
Shrimp Ball ... 15
Soybean Snacks ... 15
Stuffed Hamburger Rolls ... 15
Swedish Meatballs ... 15
Tuna Toasties, Marion's ... 16
Tortilla Snacks ... 16
Water Chestnuts, Nancy's ... 16

Beverages

Apple Cinnamon Drink, Hot ... 19
Apple Juice, Hot Spiced ... 19
Bloody Mary Mix ... 19
Christmas Cider ... 19
Cider, Hot ... 19
Citrus Warmer ... 19
Kahlu'a and Coffee ... 19
Cocoa
Cocoa, Hot ... 19
Cocoa, Iced ... 19
Cocoa Mix ... 19
Chocolate Drink Mix ... 20
Hot Chocolate Mix ... 20
Hot Chocolate Mix ... 20

Hot Chocolate Mix 20
Cranberry Delight 20
Egg Nog
Egg Nog 20
Egg Nog 20
Egg Nog 20
Egg Nog, Hot Almond 20
Egg Nog, Cranberry 20
Frozen Daiquiri 21
Grape Lemonade 21
Mimosa 21
Orange Julius 21
Pine-Orange Flip 21
Punch
Apple Cider Punch 21
Christmas Punch 21
Christmas Punch 21
Coffee Punch 21
Coffee-Chocolate Punch 21
Cranberry Punch 22
Hot Cranberry Punch 22
Fruit Punch 22
Fruit Punch, Easy Party 22
Fruit Punch, Eris' 22
Fruit Tea Punch 22
Fruit Slush 22
Hermina's Punch 23
Hot Punch 23
Hot Punch 23
Hot Spiced Percolator Punch 23
Just Punch 23
Mickey's Punch 23
Mint Punch 23
Mocha Punch 23
Party Punch 23
Party Punch 24
Pineapple Punch 24
Pineapple Punch, Erma's 24
Punch For A Crowd 24
Purple Passion Punch 24
Red Punch 24
Sandy's Banana Punch 24
Saint Patrick's Day Punch 24
Sherbet Punch 24
Southern Hot Punch 25
Summer Wine Punch 25
Tellers Punch 25
Three-Fruit Punch 25
Very Special Punch 25
Wedding Punch 25
Slush 25
Tea
Refrigerator Tea 25
Cranberry Tea 26
Making Tea 26
Instant Hot Tea 26
Hot Spiced Tea 26
Hot Spiced Tea 26
Spiced Tea 26
Spiced Tea 26
Spiced Tea Mix .....
Spiced Tea .....
Tea, Russian .....
Wow Tomato Juice .....
Yellow Bird .....
Wassail
Wassail, Hot .....
Wassail .....
Wassail .....
Wine .....
Wine .....

Breads (Quick)

Biscuits
Biscuits .....
Biscuits, Angel .....
Biscuits, Angel (Refrigerator) .....
Biscuits, Aunt Vera's Angel .....
Biscuits, Baking Powder .....
Biscuits, Favorite Baking Powder .....
Biscuits, Master Mix .....
Buttered Yeast Biscuits .....
Cheese Biscuit Dough .....
Cowboy Biscuits .....
Sky High Biscuits .....
Sweet Potato Biscuits, Mom's .....
Whole Wheat Biscuits .....
Yam Biscuits .....
Coffee Cakes
A Good Coffee Cake .....
Aunt Meg's Sour Cream Apple Coffee Cake .....
Bohemian Coffee Cake .....
Easy Cinnamon Coffee Cake .....
Prune Kuchen .....
Streusel-Filled Coffee Cake .....
Sunburst Coffee Cake .....
Corn Bread
Corn Bread .....
Corn Bread .....
Corn Bread .....
Corn Bread .....
Corn Bread .....
Butter Milk Corn Bread .....
Donelle's Best Corn Bread .....
4-H Corn Bread .....
Mama's Corn Bread .....
Momma's Corn Bread .....
Quick and Easy Corn Bread .....
Real Corn Pone .....
Cheesy Beefy Corn Bread .....
Jalapeno Corn Bread
Jalapeno Corn Bread .....
Jalapeno Corn Bread .....
Jalapeno Corn Bread .....
Mexican Jalapeno Corn Bread .....
Mexican Corn Bread .....
Mexican Corn Bread .....
Mexican Corn Bread .....